

OCTOBER 25, 1958

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

On its Record

ANTIOXIDANTS • STERILIZED GROUND SPICES • FRACTION-EXTRACTION SOLUBLE SEASONINGS • ARTERY

of Important

PUMPING OF HAMS • PRAGUE POWDER • SPECIAL CURES FOR BACON AND CORNED BEEF • BREADING

Innovations in Foods

MIXES • DOUGHNUT SUGARS • RYE FLAVORS • MEAT TENDERIZERS • PROTEIN HYDROLYSATES

Griffith Research

PHOSPHATES • SODIUM ISO-ASCORBATE • PROTEINATE • CASEINATE • MEAT SAUCES • GRAVY

Can Serve You...

AND SOUP BASES • MINCE MASTER • AUTOMATIC PICKLE PUMPING SCALE

By daring to challenge yesterday's ideas—
its own as well as those of the food in-
dustry—Griffith has served its customers
and the industry in growing measure,
since 1919.

Griffith

THE GRIFFITH LABORATORIES, INC.

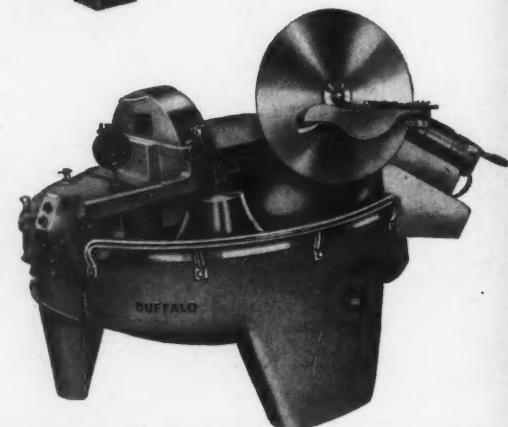
CHICAGO 9, 1415 W. 37th St.
UNION, N. J., 855 Rahway Ave.
LOS ANGELES 58, 4900 Gifford Ave.

THE MOST COMPLETE LINE



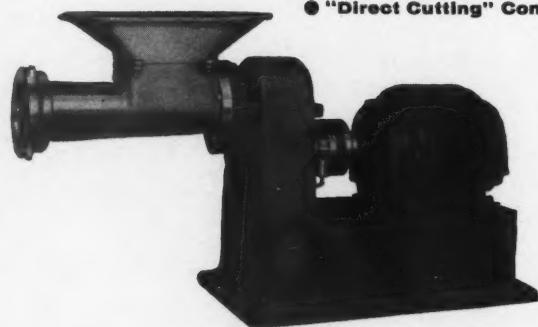
STANDARD AND VACUUM MIXERS

The shape and arrangement of paddles in a Buffalo mixer assures that the meat, cure and spice will mix uniformly. A better sausage results. The Buffalo vacuum mixer eliminates air, puts 20% more meat in every casing, increases yield and gives better curing qualities.



• "Direct Cutting" Converters

• "Leak-Proof" Stuffers



• "Cool Cutting" Grinders



Buffalo

{ **Highest Reputation**
Most Complete Line
Best Service

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y. Sales and Service Offices in Principal Cities



**BUFFALO-STRIDH
CASING
PROCESSING MACHINERY**
will give you
BETTER YIELD—better casings.
Will save maintenance
and labor.

Write for catalog
and information

Buffalo offers you the greatest selection of sausage machinery. That's why Buffalo's representatives can ... and do... recommend the best type and size of machine for your specific need.

For Your Convenience

Cannon now sells these three quality ingredients for your fine lunch meats



CANNON Diced Red Sweet Peppers

Preferred by leading meat packers everywhere for eye-catching, appetizing color, and superior flavor. Firm, crisp, uniformly diced. No cutting, handling, rinsing, or draining required. No waste or spoilage! Packed in handy No. 10 tins, ready to use.

CANNON Pimiento-Stuffed Spanish Olives

Finest quality, green Manzanilla olives. Imported from Seville, in the heart of Spain's famed olive-grove region. Packed in 50-gallon barrels, ready to use.

CANNON Diced Green Sweet Pickles

Crisp, delicious pickles in $\frac{1}{4}$ " cubes. Characterized by their appetizing bright-green color. Packed in 18° baumé syrup, handy No. 10 tins, ready to use.

You save time, effort, freight and handling costs by ordering all three of these superior lunch meat ingredients from one reliable source—CANNON. Write for information and free samples.



H. P. CANNON & SON, INC.

Main Office and Factory: Bridgeville, Delaware

Plant No. 2: Dunn, North Carolina • Marydel Division: Marydel, Delaware

IN Packaging Costs



A PENNY SAVED IS A DOLLAR EARNED

The packaging material cost is not the only factor that must be considered. Labor cost, mechanization, consumer reaction and acceptance must all be considered.

Complete detailed cost information, maximum protection, sales force and acceptance are necessary to get the best end results—sales with a profit.

There is no logical reason why one plant can package a product at 2c per pound while another requires 3c per pound.

Good packaging practices can be developed with the help of a Food Management engineer paying close attention to cost control detail. Many plants are doing it.

You can put
more money in the bank
if your operation is
profit planned by



FOOD MANAGEMENT, INC.

7339 Montgomery Road
Cincinnati 36, Ohio
Tweed 1-2502

THE NATIONAL



Provisioner

VOLUME 139 OCTOBER 25, 1958 NUMBER 17

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Always A STEP AHEAD Through Research- ...and PRESCO FLASH CURE proves it!

Meat packers have enjoyed the benefits of our incessant scientific research for better products and processes for more than 80 years.

For example, our forward-thinking research program developed PRESCO FLASH CURE to meet demands for a faster, more efficient cure for smoked meats. This ultra rapid curing compound gives the meat-packing industry a new processing method that has proven a major step forward in food technology.

Try PRESCO FLASH CURE—

discover why it's the faster way to finer products and higher profits!



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE...HOME OF **PRESCO** PRODUCTS

MANUFACTURING COMPANY

FLEMINGTON • NEW JERSEY

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10

Since 1877

PACKERS! INCREASE YOUR VOLUME WITH THIS NO-RISK PLAN!

Award-winning packaged goods merchandiser offers novel plan to help you stimulate sales at no cost to you! No stock to carry! Nothing to buy!

Here is a plan through which you provide exciting and worthwhile premiums for your consumers. Premiums make people buy products—YOUR products! This plan relieves you entirely of the burden of researching the market for premiums, buying the merchandise, handling the premiums, mailing them, and preparing the all important advertising. We do everything for you—without cost—and give you a cash profit!

Further, we assume the task of finding new items to keep consumer interest in YOUR meats alive indefinitely.

You make the premium offer in connection with the consumers' purchases of franks, bacon, ham, picnic meats, or whatever particular items you want to push! Premiums increase sales almost automatically.

We supply the material you print on your backboard if it is a wiener promotion. We give you copy to print on your cellophane if it is a machine-wrapped picnic meat package. If you want to put the offer on the back of a bacon box, we will give you that copy too.

We furnish newspaper advertising mats. We supply copy from which your printer can make streamers. We charge you nothing for this service!

When the consumer orders a premium, we fill the order. We guarantee value to the consumer—or refund the money. You are protected in every way.

You gain added volume. You stimulate interest in your products. You meet existing premium competition. You don't add one cent to your packaging costs. As a matter of fact, we give you refunds in varying amounts, depending on the premium. *This means you add cents per pound to your profits.*

We will watch your offer—and when the returns begin to diminish, we will furnish another premium so that your sales will constantly be kept at the highest level.

You are never under any obligation to spend a cent with us for anything—and you don't have to continue if you don't want to.

You have absolutely nothing to lose—you do have a lot of extra sales to gain. This opportunity is open to but one packer in a trading area—and the packer tells us the

territory he wants exclusively! The first who accepts our plan closes the territory.

If you have a teletype use it and call NY 1-400 asking for a sample of the first premium to be offered. If you want to phone, call New York, Canal 6-4450. If you want to write, our address, as you probably know, is 148 Lafayette Street, New York 13, N. Y.

We can set you up on a 13-week offer at once, offering three different popular premiums for three different items—or if you want to use the same premium on all items, we will arrange that too.

For aggressive selling, premiums are the answer. Premiums make friends. If your meat is as good as you think it is, a premium will induce people to buy it for the first time—and they will keep coming back for more and more packages. Super markets, large chains and others have told us that this offer makes it possible for smaller packers to compete with the big ones. Talk to your large outlets if you question this! They will tell you!

We have the highest Dun & Bradstreet credit rating. We have sixty-five years of prestige behind us. We stake our entire reputation for integrity on every word in this advertisement.

For our sales promotion efforts on behalf of 62 meat packers we won the 1956 Gold Award of the Premium Industry Club. Now in 1958 we have just been given top honors by the Buyers' Leadership Panel. On October 22nd the Soil Conservation Society awarded us the President's Citation for "having gone far beyond usual responsibilities" in helping Government's soil and water conservation movement! This record speaks for itself. Teletype, wire, phone or write today.

Associate Member AMI

W.M. C. POPPER & CO.

Established 1893

148 LAFAYETTE ST., NEW YORK 13, N. Y.

PHONE: CANal 6-4450 — Teletype N Y 1-400

THE CAN THAT SELLS THE HAM



How do you give a sales boost to an already top-quality product? If the product is a whole ham, Pullman ham or luncheon meat, you can follow the example of most leading packers: give it the extra convenience offered *only* by Canco's unique No-Stick cans!

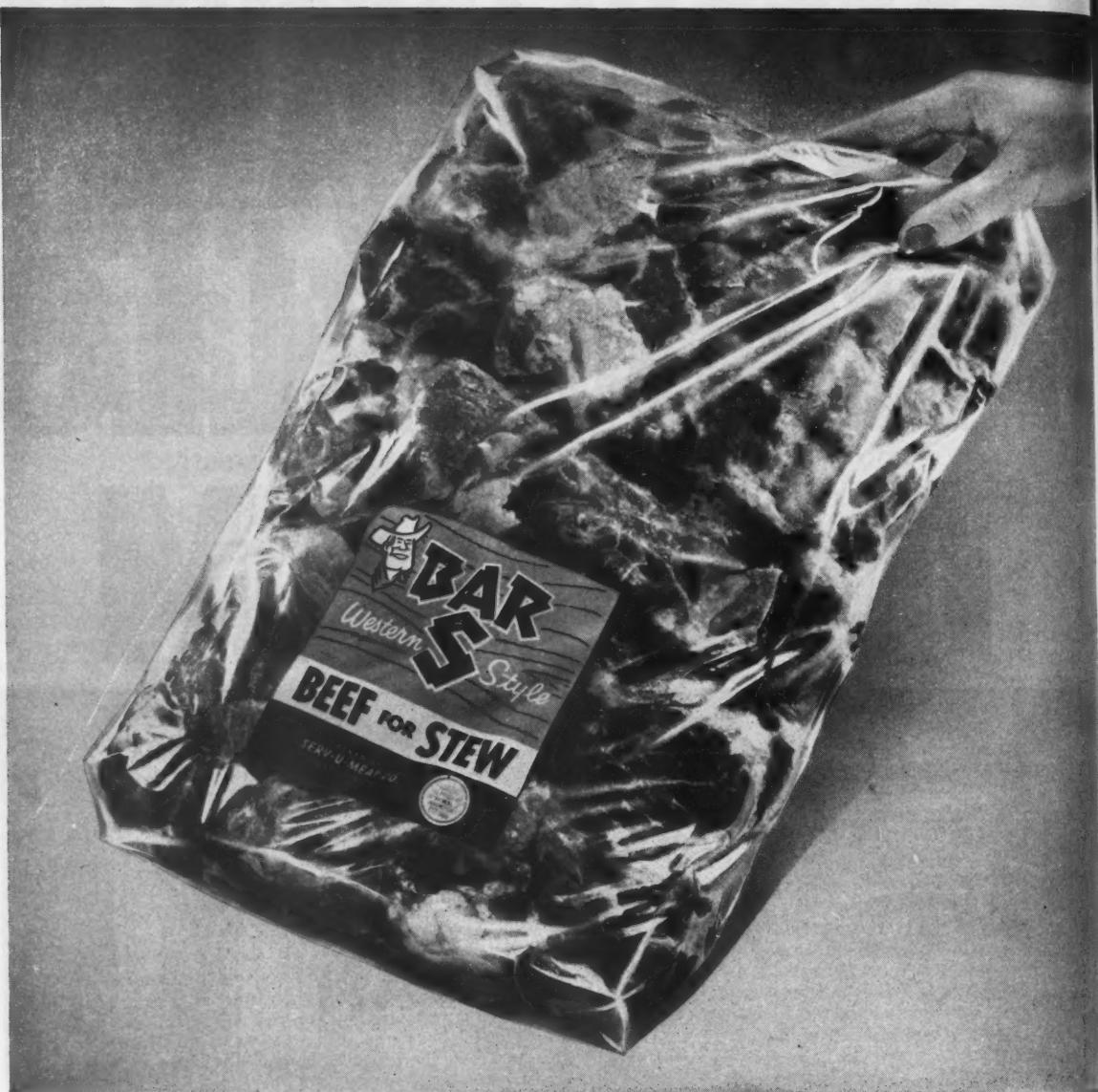
With these remarkable containers there's no need to pry or shake to remove the contents. Just invert the opened can and the meat slips right out—perfectly shaped, smooth, ap-

petizing in appearance. And all No-Stick cans have Canco's special "self tracking" tear strip that winds smoothly, evenly, won't spiral.

These time-saving, trouble-saving features appeal to efficiency-minded chefs and busy housewives alike. You can catch their interest and build their loyalty by offering your meat products in No-Stick cans. Ask the Canco representative for details!



**AMERICAN
CAN CANCO
COMPANY**



Frozen stew meat...

"Branded" in polyethylene—for extra sales!

"Excellent for extremely low temperatures. Easy to handle. Strong. Good visibility, printability . . . makes our 'Bar-S' brand name stand out." That's the way the Serv-U-Meat Division of the Seattle Packing Company describes sparkling film made of BAKELITE Brand Polyethylene.

Polyethylene is an excellent moisture barrier. As a result, shrinkage is reduced . . . meat keeps its color, flavor, and freshness. Soft and supple, polyethylene

film stands up under low temperatures and rough handling . . . and it's the lowest-cost transparent film on the market.

Get all the facts. See your packaging supplier or write to Dept JU-47M, Bakelite Company, Division of Union Carbide Corporation, 30 East 42nd Street, New York 17, N. Y. *In Canada*: Bakelite Company, Division of Union Carbide Canada Limited, Toronto 7.

It pays to package in film made of

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BRAND
POLYETHYLENE

UNION
CARBIDE

The terms BAKELITE and UNION CARBIDE are registered trade-marks of UCC

SWIFT'S SUPERCLEAR GELATIN

MADE

FOR MEAT

SWIFT'S SUPERCLEAR GELATIN HAS HIGH STRENGTH...
UNIFORMITY...AND IS SPARKLING CLEAR...

*Swift's Superclear Gelatin is made for all
jellied and canned meats . . .*

Jellied Tongue
Jellied Corn Beef
Head Cheese
Blood Sausage
Blood and Tongue Sausage
Tidbits

Coating Sausage and Hams
Dipping Hams, Sausage,
and Cooked Meats
Canned Hams
Canned Tongue
Chicken Loaf, Veal Loaf, etc.

RETURN THE COUPON AND PROVE THE SUPERIORITY OF SUPERCLEAR
TO YOURSELF — REMEMBER ONE TRIAL IS BETTER THAN A THOUSAND CLAIMS



*To Serve
Your Industry Better*

SWIFT & COMPANY, Gelatin Dept.
1215 Harrison Avenue,
Kearny, New Jersey

GE-11

Please send us:
 Information on Swift's Superclear Gelatin.
 100# trial drum of Superclear to be tested in our operations. If not fully satisfied, we may return it for credit at Swift's expense.

Company Name.....

Address.....

City..... Zone..... State.....

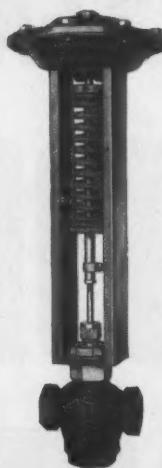
Your Name.....

This offer expires December 24, 1958



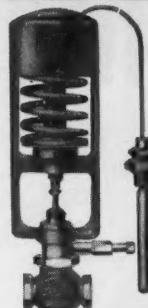
FULSCOPE® Recording Temperature Controller.

Automatically maintains temperature and keeps chart record of process, necessary for top production efficiency. Eliminates haphazard manual operation. Ideal for controlling and recording temperatures on storage rooms, open tanks, retorts, open cookers, and sterilizers.



HI-FLOW® Motosteel Evenaction Diaphragm Valve.

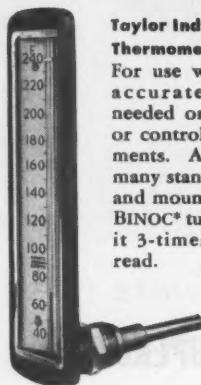
Provides smooth, quick-acting, positive valve position, in response to changes in air pressure from the controller. Designed for a long service life with a minimum of shock and strain. Requires very little maintenance.



Self-Acting Temperature Controller.

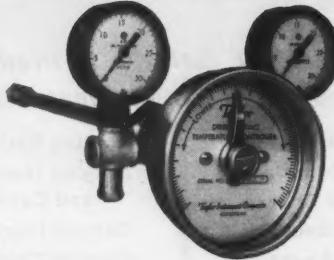
A simple, rugged controller, requiring no pneumatic or electric service. Ideal for use on hot water service tanks or wherever temperature of the medium is not lower than 10°F. Ranges: 110 to 170°F., 130 to 190°F., 170 to 240°F. and others.

How you can **CUT COSTS** ... with these Taylor Instruments!



Taylor Industrial Thermometer.
For use wherever an accurate check is needed on recording or controlling instruments. Available in many standard ranges and mounting angles. BINOC® tubing makes it 3-times-easier-to-read.

*Trade-Mark



Expansion Stem Temperature Controller.
For use on open tanks, sterilizers, hot water heaters, scalders, cookers, etc. Suitable wherever a capillary type controller is not required; and where there is sufficient space for the 12" rigid expansion stem. Reverse or direct acting.

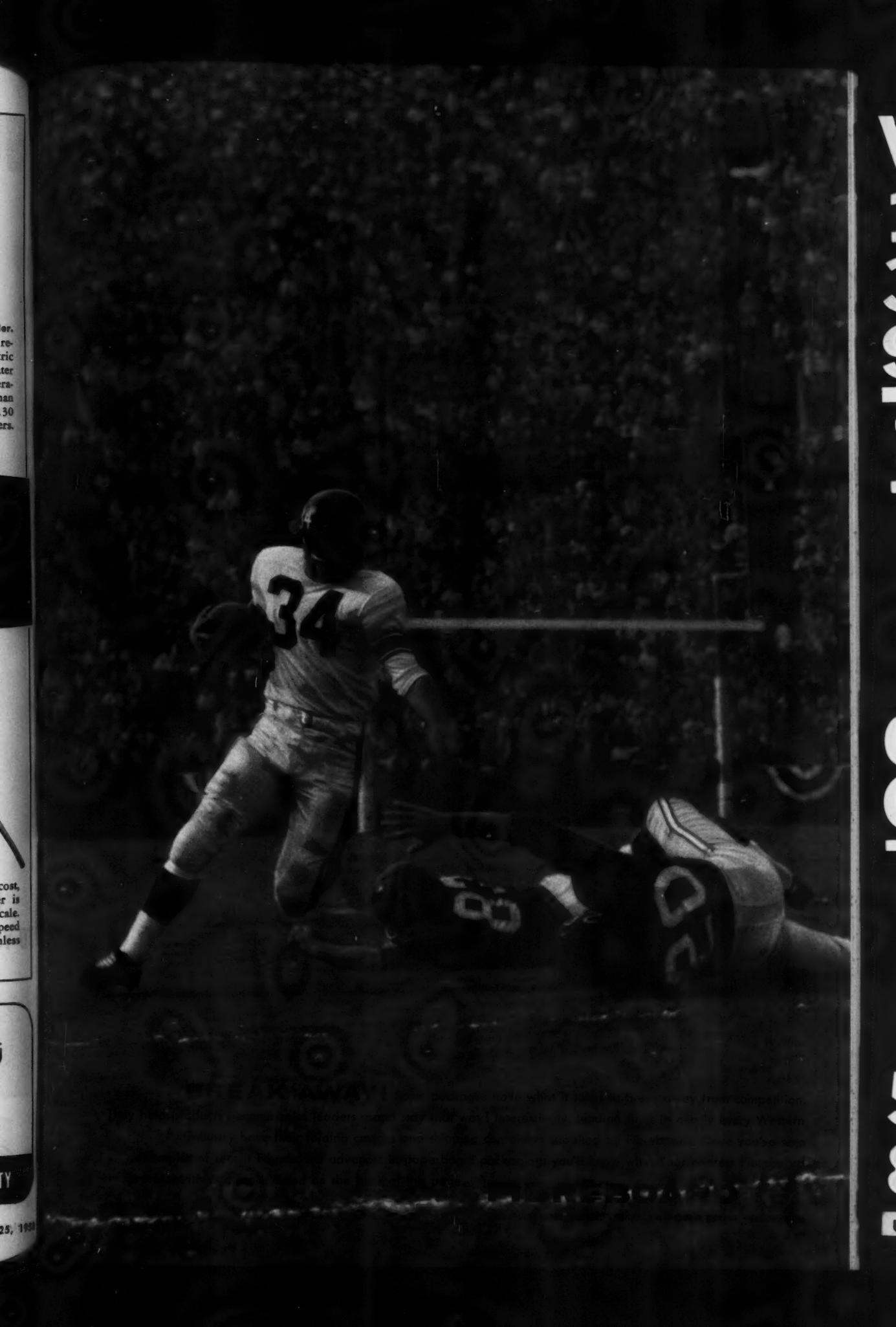


BI-THERM® Dial Thermometer.
A quick, reliable temperature indicator, ideal for any application where an easy-reading, low cost, direct connection thermometer is desired. Accurate to $\pm 1\%$ of scale. Silicone-damped to improve speed of response. All-welded stainless steel construction.

THESE Taylor instruments will help you keep costs down, by cutting down the waste of services, maintaining uniform product quality, and increasing operator efficiency. They are sensitive, accurate instruments, refined by years of engineering experience to do the job you want done with maximum efficiency. Ask your Taylor Field Engineer or write to Taylor Instrument Companies, Rochester, N. Y., or Toronto, Ontario.

Taylor Instruments
— MEAN —
ACCURACY FIRST

VISION • INGENUITY • DEPENDABILITY



FIBREBOARD packaging for meats

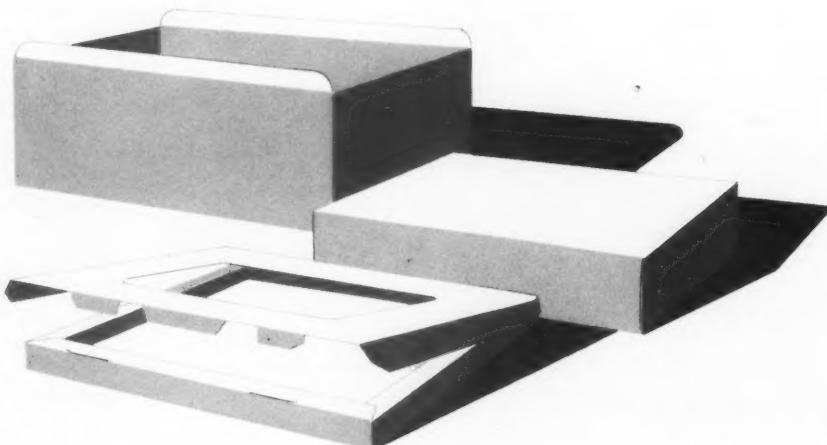
Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

Advantages? You get many when you're served by the West's largest manufacturer of paperboard packaging. Your cartons and cases are faultlessly printed on the newest modern presses. You receive market and package research . . . structural and graphic design . . . equipment development and counsel . . . dependable supply and service. And people . . . experienced people near you to work with you.

SERVICE OFFICES: Billings, Boise, Chicago, Denver, Fresno, Los Angeles, New York, Oakland, Omaha, Phoenix, Portland, Sacramento, Salt Lake City, San Diego, San Francisco, San Jose, Seattle, Stockton, Yakima.



FIBREBOARD
Paper Products Corporation
Head Office: San Francisco



Looks like the real thing but...



Thousands of tourists every year have their picture taken at Knott's Berry Farm, Ghost Town, Buena Park, California, with lifelike Whisky Bill and Handsome Brady. These old-timers are actually wax dummies.

Anyone can make parts for Expellers that look like the real thing, too, but careful analysis and field tests reveal a world of difference. For example, genuine ANDERSON Expeller parts extend parts life up to 27%. They are made only of materials backed by proper

affidavits. Each part is machined on equipment especially developed by Anderson. Heat treatment and hard facing is under the supervision of recognized metallurgists. The result is that all Anderson replacement parts have the same outstanding qualities of parts used in the newest Expellers.

Reduce your maintenance costs to a minimum. Minimize downtime. Use long-lasting genuine Anderson parts for maximum efficiency and low-cost operation.

ANDERSON PARTS DEPOTS

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Tel. OLYmpic 1-1900

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Valley Machinery & Supply Co.
DeSoto Station, 612 Main Street
Memphis, Tenn. Jackson 7-7935

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Adams 3-6135

Mexico
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Mexico, D. F., 111516



See page F/An

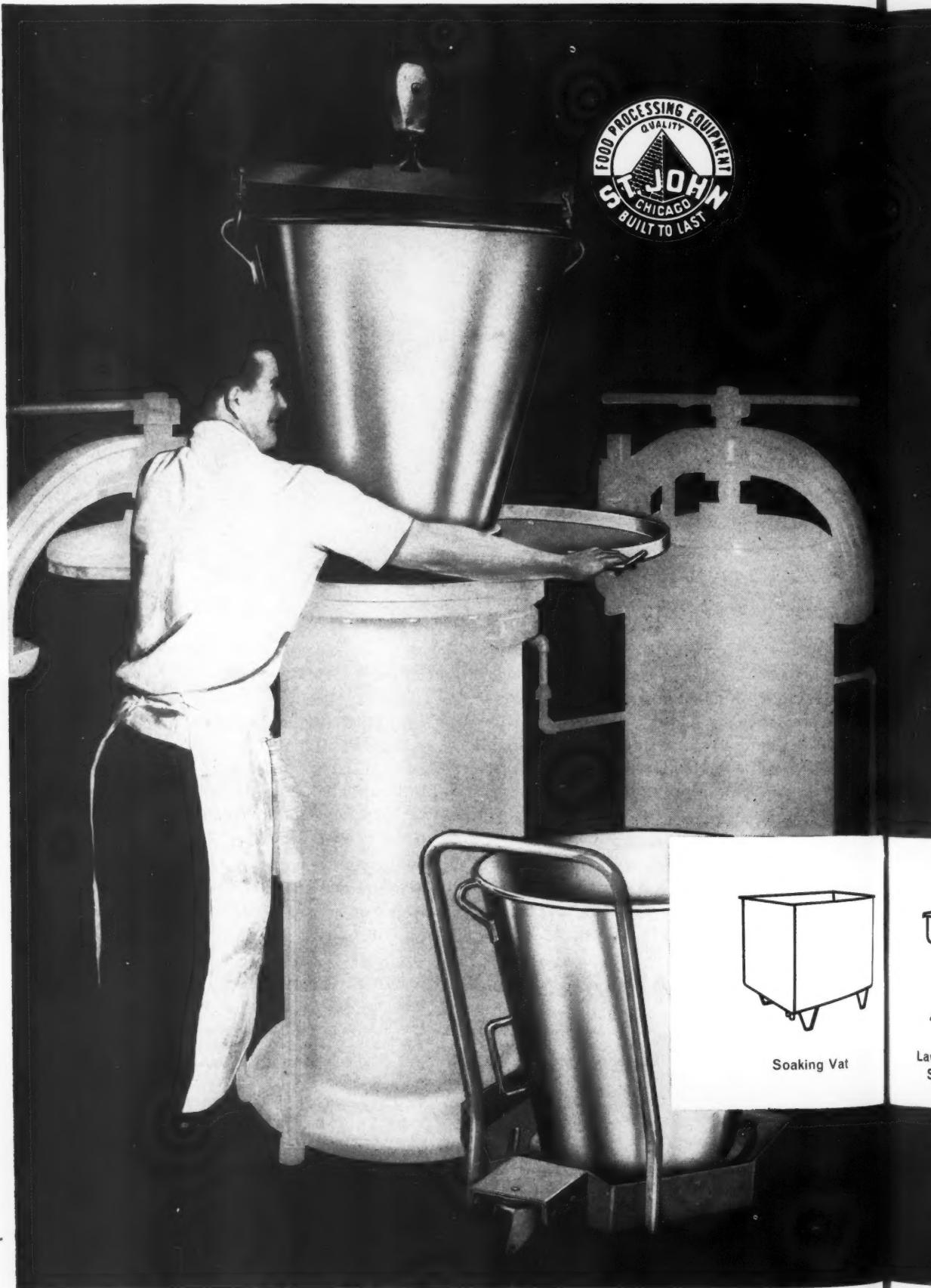


THE V.D. ANDERSON CO.

division of International Basic Economy Corporation

1965 West 96th Street • Cleveland 2, Ohio

Use Genuine Expeller Parts!



Another St. John Work-Simplification Plan

Full automation in a packing plant is wonderful—but unless you're planning a complete new plant, it is probably highly impractical.

St. John engineers understand this. That is why the St. John approach to modernization consists of achieving savings through practical work-simplification. Ingenious short-cuts often mean tremendous savings in production—and a better end product.

For example—the St. John dump bucket pictured at the left. In hundreds of plants, this bucket has already paid for itself in

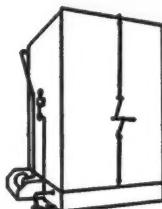
material and labor savings at just one point—the sausage stuffer. St. John engineers have found many ways to work this bucket into production lines. They can do it for you.

If careless handling is shoveling your dollars down the drain in sausage loss and labor cost, let St. John work out a plan for you . . . at no charge. Remember, the broad St. John line covers every phase of your production, and whether you can use standard equipment or need special modifications to meet your requirements, our design service is available to you.

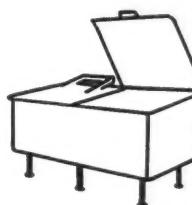
“Famous
for
Stainless”



Lavatory and
Sterilizer



Process Cooker



Ham and Sausage
Cook Tank



Meat Bucket

S T . J O H N & C O .
5800 S. DAMEN AVE., CHICAGO 36, ILLINOIS



New Automatic
Listing and Totaling
of Hog Weights by
TOLEDO

New MULTI-SCAN
Weighs In Motion



Hog carcasses swaying on the rail as they pass over the killing floor present a challenge to the automatic recording of weights. New Toledo automatic equipment now solves this problem with speed and accuracy at the modern plant of Penn Packing Company, Philadelphia.

This new Toledo with Remote Digital Recording reads itself and transmits the weight to an adding machine. As a result the weights of each lot are automatically listed and can be totaled as desired. The problem of the carcasses swaying on the rail is solved by the Toledo Multi-Scan feature which automatically accumulates ten weight scans within a $2\frac{1}{2}$ -second period. It then transmits the average of these to provide the equivalent of the static weight of the carcass.

This is a long step ahead, replacing tedious manual methods of recording this essential weight data. For full details request bulletin CD-208. Check with Toledo for better weight control throughout your operations. Toledo Scale, 1413 Telegraph Rd., Toledo 12, Ohio.



TOLEDO[®] Headquarters for
Weighing Systems
TOLEDO SCALE Division of Toledo Scale Corporation



SPEEDWEIGH



BENCH SCALE



OVERHEAD
TRACK
SCALE



REMOTE
DIGITAL
WEIGHT
RECORDING

flavor
makes
the
difference

. . . after the product leaves the display case,

Sure, Mr. & Mrs. America want fine packaging and good value—but the big reason they buy your product again and again is *FLAVOR*. So, be sure you give them what they want, the finest flavor possible.

Custom flavor technicians will prepare the formula best suited to your market—and will guard it for your exclusive use.

Moreover, Custom formulas will improve appearance and shelf-life, and help produce greater yields.

Let your Custom Field Man show you how to capture your market—for good—with a Custom Flavor Formula.



Custom

FOOD PRODUCTS, INC.

701 N. Western Avenue
Chicago 11, Illinois

Dept. NP-10-28



lasting color

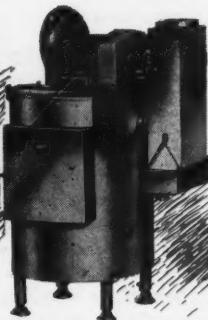
for the whole family of smoked meats

Mepaco TIPPER SMOKE GENERATORS

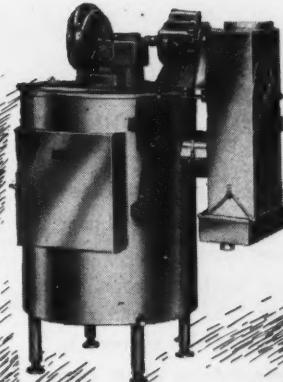
NOW! 3 SIZES . . . and each one has

Mepaco's exclusive design by which smoke is drawn through damp sawdust to remove debris without adversely affecting coloring agent.

An enormous volume of cool clean smoke enhances both color and flavor.

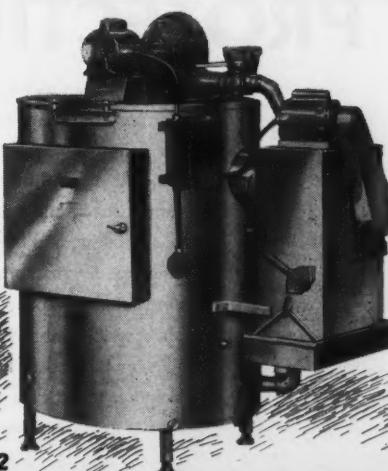


SMALL SIZE: 49" high; 34" wide; 31" deep. Smoke outlet 6" in diameter. 1/3 HP motor. Wt. 480 lbs. Capacity approximately 1,000 cubic feet; or, one 2-cage or 3-cage smokehouse. Construction stainless steel.



MEDIUM SIZE: 57" high; 49" wide; 36" deep. Smoke outlet 7" in diameter. 1/2 HP motor. Wt. 700 lbs. Capacity approximately 3,000 cubic feet; or, two 6-cage air-conditioned smokehouses. Construction stainless steel.

LARGE SIZE: 70" high; 65" wide; 40" deep. Smoke outlet 12" in diameter. 1/3 HP & 1/4 HP motors. Wt. 1100 lbs. Capacity approximately 7,200 cubic feet; or, six 6-cage air-conditioned smoke houses. Construction stainless steel.



For further information write Department P or teletype OA 532

Mepaco

MEAT PACKERS EQUIPMENT CO.

Telephone KELlog 2-1655 • 1226 - 49th Avenue, Oakland 1, California



GREASEPROOF paper PROTECTION at low cost

In the American diet meats are basic. Economical all-purpose Rhinelander Glassine and Greaseproof papers are widely used in the giant meat packing industry . . . as inner liners and outer wraps, bands and labels, separator sheets and board liners . . . for meats and cold cuts, lard, shortening and the packaging of other by-products. These dense, *greaseproof*, high-efficiency papers protect against fat and oil penetration, retard rancidity . . . are neat, fresh, easy-to-print sanitary wraps. Available in standard grades, or tailored to fit your needs. For sound economical packaging, investigate Glassine and Greaseproof. Ask your supplier, or write us for samples.



RHINELANDER PAPER

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Subsidiary of St. Regis Paper Company



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... indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1958 Purchasing Guide—to help you make better buying decisions.

Be sure to study their product information pages when consulting the Purchasing Guide.

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The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1958 Guide. Look for this symbol and let it light the way for you to better buying.

*snowy white . . .
creamy smooth . . .
stays that way!*



Model L51A VOTATOR
Lard Processing Unit.
Capacity: 3000 pounds
per hour.

Votator® Lard Processing Unit brightens sales and profit picture

You can transform rendered fat into pure, stable lard in seconds . . . assure uniformity automatically with VOTATOR* Continuous Processing Apparatus. High speed chilling and plasticizing produces a whiter, smoother lard. Separation is eliminated. Moisture and contamination are excluded . . . lard is more stable, rancid-free.

The sales and profit picture brightens as your processing is simplified and your product upgraded. Write for complete information on VOTATOR Lard Processing Units. Capacities range from 3,000 to 10,000 pounds per hour . . . models to meet your exact requirements.

GIRDLER PROCESS EQUIPMENT DIVISION

GIRDLER CORPORATION

Louisville 1, Kentucky

Manufacturers of "VOTATOR" and "FERMEX"
Processing Apparatus

Offices: Louisville • New York • Chicago
Milwaukee • Detroit • San Francisco

GENERAL DIVISION

BETTER

yield
appearance
flavor

PROFIT!

FIRST
SPICE

VITA-CURAID

PHOSPHATE COMPOUND FOR PUMPING PICKLE

Reg. U. S. Pat. Off.

Gives HAMS and Bacon that mouth-watering look and taste

TERRIFIC ECONOMY— Only 1 or 2 oz. per gallon of brine. Vastly superior finished meat products! Better yield, better flavor, natural meat juices HELD IN during cooking or smoking.

INSTANTLY SOLUBLE— when added to your regular brine, stays soluble even

at cellar temperatures. No extra work necessary.

Gives plumper, firmer, more flavorful products, fewer empty spaces after boning.

Perfests your cure, arrests mold and surface crystallization, makes your Hams and Bacon cry "BUY ME!"

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THE NATIONAL

PROVISIONER

OCTOBER 25, 1958

VOL. 139 No. 17

How Much Flexibility?

Points brought out by several of the speakers at the recent convention of the American Meat Institute are, in themselves, logical enough, but when mixed together they appear to spell "dilemma."

Following up a remark by Michigan economist Robert C. Kramer that "the industry needs to be a little more flexible," Dr. Herrell DeGraff asserted:

"You are frozen to too much of a capital commitment in bricks and mortar on which the best you can do is about 2.5 per cent per year depreciation rate. You are living in times when you can't plan that over those 40 years a plant will be the right kind of plant, in the right location, and laid out to handle products most efficiently. The pattern of change is too rapid and extensive for you to live with 40-year commitments."

Almost any packer would say, "Amen!" to that statement. Moreover, we do not believe that the business will ever again see the kind of monstrous accretion of bricks, mortar and machinery which once adorned a number of the terminal markets.

At the same time, however, it is appropriate to consider how a packer can maintain optimum flexibility and mobility in the face of trends which appear to call for more specialized and complex machinery for processing and packaging, more highly-finished products, greater regularity in the volume bought and sold, and more intense restriction (humanitarian, sanitary, qualitative, etc.) of his operating methods.

As G. L. Scott of the Midwest Research Institute pointed out in another convention talk, plenty of manpower with a limited amount of equipment constitutes the ultimate in flexibility (not productivity). A man with a tree, block and tackle and knife can certainly adjust to many conditions more easily than a man with an on-the-rail beef dressing system installed in his plant.

The meat business is far away, and getting farther, from the "tree" stage. Perhaps we can simplify and lessen the specialization of our buildings, but it is difficult to see how we can achieve these objectives in connection with our equipment, processes and products.

News and Views

How Far Have We Come? How Far Are We Going? and Where Are We Headed? is the theme of the two-day national swine industry conference November 2 to 3 at Purdue University, Lafayette, Ind. Co-sponsoring organizations include the American Meat Institute and the National Independent Meat Packers Association and all segments of the swine industry—producers, farm organizations, feed manufacturers, veterinarians, equipment suppliers, marketing agencies, meat packers, retailers, research and educational organizations and the agricultural press—will be represented. At a general session on hog and pork marketing, Henry Eavy, president, Supermarket Institute, Chicago, will talk on "The Consumer Market for Pork," and John A. Jones, Geo. A. Hormel & Co., will speak on "Merchandising Pork Products." At an evening conference dinner, Carl Neumann, general manager, National Live Stock and Meat Board, will talk on "The Plus Values in Pork." Early on the last day of the conference there will be seven separate workshop sessions, and participants will lead their discussion along these lines: 1) What is the present situation? 2) What are the potentials? and 3) What is needed to reach these potentials? Workshop chairmen will summarize the conclusions at a full conference session later in the day. Packer representatives participating will be Bernard Ebbing, The Rath Packing Co.; Bill Haase, Swift & Company, and Roy Edwards, Wilson & Co. Paul Zillman, American Meat Institute; John Killick, executive secretary, National Independent Meat Packers Association, and Miss Reba Staggs, National Live Stock and Meat Board, have been given important topic assignments. Homer R. Davison, president, American Meat Institute, will preside at the opening session.

Industry Problems of Today will be discussed by E. F. Forbes, president of the Western States Meat Packers Association at the southern division meeting of the National Independent Meat Packers Association, to be held at the Americana hotel in Miami Beach, Fla., on November 21 and 22. During the two-day gathering Emerson W. Moran, meat industry consultant, will speak on "Quality Controls in Sausage Manufacture," Walter J. Hodes of Eugene M. Klein and Associates will discuss "Pension and Profit-Sharing Plans," and Wendell Barnes, administrator, Small Business Administration, will describe recent changes in laws affecting small business. A panel of livestock marketing experts will discuss livestock auction market problems, including weighing methods and procedures; extension of credit to packers by auctions; packer buyer-auction market relationships; relationships between auction sales and direct sales, and relationship between auction markets and livestock dealers. Programs of the NIMPA Accounting Conference and Fred Sharpe, NIMPA's director of sales training, will be held concurrently on Saturday morning.

Only the Federal Subsidy under Public Law 480 is keeping our system of hog production and marketing alive," Representative Jamie L. Whitten (D-Miss.) asserted last week on his return from a tour of the Scandinavian countries. Declaring that "our system is producing too much fat and lard for which there is a decreasing need," Congressman Whitten continued: "The consumers are getting tired of paying for all this. In time, they will rebel and force Congress to stop the fat subsidy. When that happens, our hog producers will have to change their ways. And the sooner they prepare for that day, the better off they will be." The Mississippi representative, who will report to Congress, said that he will urge American farmers to raise hogs of the lean type similar to the Landrace of Denmark, and also praised rail-grade marketing.



Superior Draws on Experience

Best Features for Handling Beef

SUPERIOR PACKING CO. of Chicago recently began operations in its new plant, designed especially for beef boning and primal cut breakdown.

The building, which has about 20,000 sq. ft. of work area, is the first built by the 36-year-old firm. Under Ira Lowenstein, president, Superior began its operations in Chicago in an acquired plant and later moved to rented quarters. The firm's St. Paul beef slaughtering plant, although greatly enlarged, also is an acquired building. The Chicago plant is designed in keeping with the experience and ideas of a seasoned father and sons management team. Senior Lowenstein is assisted by his twin sons, Richard I., who is corporate secretary and manager of the Chicago operation, and Robert S., vice president and manager of the St. Paul plant.

In the new plant, the managers decided to place emphasis on the functional phases that experience has taught them are important—product handling, refrigeration and sanitation, and this emphasis has paid off.

All of the firm's meat is received and shipped by motor truck. An uninterrupted flow of product begins and ends at the combination receiving and shipping dock at the front of the plant. The dock has eight truck stalls and is set back from the street with a paved driveway-parking

1. Luggers unload truck of beef quarters which move across dock directly into holding cooler for scaling.

2. Ernest Hecht, sales manager for primal cuts, checks quality meats in cooler on primal cut side.

3. John Panik, assistant sales manager, boneless meat, sorts sides for the boning room.

4. At this bench top quality quarters are broken into primal cuts. The cuts are held on trees.

5. Boning operation begins at this point where band saw with moving table top is employed to break the quarters into rough cuts.



Design Boning Plant With Refrigerating Products

lot. The number of dock stalls insures prompt product movement into or out of the plant.

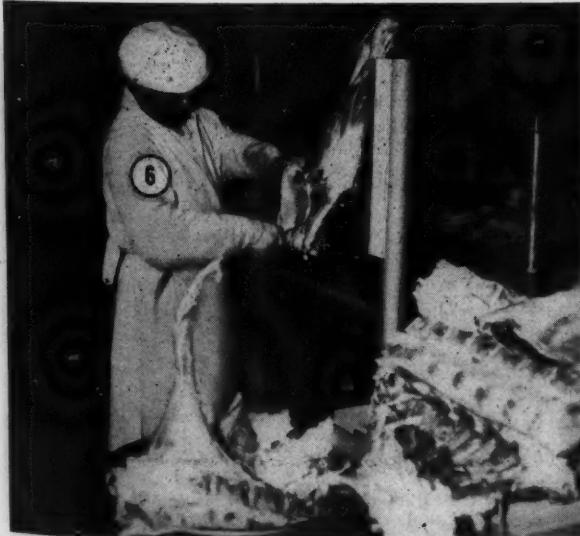
The dock, which has a three-rail overhead track system cross-connected with Le Fiell switches, houses the shipping clerk's and sales managers' offices. All product movement is under the immediate observation of supervisory personnel. The three cross-connected rails permit an uninterrupted flow of meat regardless of where a truck may be parked.

The rail section extends for 60 ft. along the 100-ft. dock. Two end stalls are reserved for shipping boxed or barreled product and receiving dry supplies.

Product flows in a U pattern. As beef quarters are unloaded, they are moved into the large carcass holding cooler and are weighed on a track scale. The cooler, which can hold about 400 head on its 32 rails, is used for storing the boner-type quarters until they are ready for movement into the nearby boning cooler, and also holds the top quality quarters, some of which are selected for breaking into primal cuts.

Cutting benches and a Superior band saw for fabricating these quality cuts are located along the front wall of the cooler. The primal cuts are weighed in the cooler and then go onto the dock via the exit located on the other

6. Round boner removes the ham sets with aid of holder.
7. Each butcher is a specialist on one cut. Here the loin butcher removes the hanging tender.
8. Boning conveyor has two flights, the lower one of stainless steel for carrying the meat and the upper rubber flight for the bones.
9. At this station in packing room bones discharge into truck while the meat is placed in proper containers.
10. Meat ready for shipment is packed in kraft-lined slack barrels while product to be held is placed in aluminum drums.

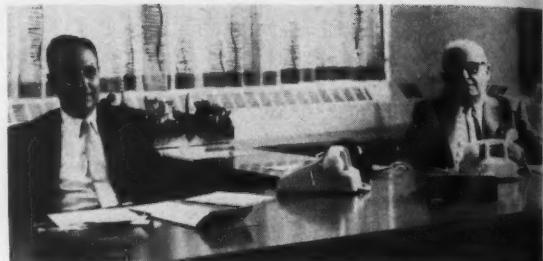


side from the receiving door. The quality cuts travel in a short U pattern in moving into and out of the cooler. The product moves only the minimum distance needed to receive, fabricate and ship it, comments Richard Lowenstein, secretary of the firm.

All rail spurs in the holding cooler are interconnected with Le Fiell switches to form a loop with the two main rails that are perpendicular to them.

The holding cooler is refrigerated with eight Gebhardt ceiling units mounted above the tracking. The Gebhardt units have stainless steel drip pans. The plenum not only facilitates proper chilling, but also makes the units readily accessible for inspection and maintenance. Cooler temperature is maintained at 32° F.

The main rail extends into the boning room from the holding cooler. A Globe beef boning conveyor extending the length of the room has two flights: a stainless steel flight for carrying the rough primal cuts to the 24 boning stations on both sides, and an upper Neoprene flight to take the bones to the packing cooler. The bottom



FATHER AND SON in private office. Richard I. Lowenstein (left), secretary, and Ira Lowenstein, president of Superior.

which employs deposit it in appropriate containers. If the meat is being packed to order, it is placed in a kraft-lined slack barrel. If meat is being accumulated, it is placed in aluminum drums. Experience has shown that it does not pay to hold meat in paper-lined barrels since



flight also carries the finished cuts to the packing cooler. Both of the belts discharge through a wall opening into this cooler.

The butchers work at individual boning tables that are equipped with U. S. Rubber cutting boards. While the first cost of these boards is higher, the ease with which they are cleaned and their maintenance-free service life make them the best buy for the long term, states Anton Kisela, plant superintendent.

As the quarters are brought into this room, the first butcher removes the flank and kidney knob. An operator at a moving table top Superior band saw, assisted by another who helps him remove the quarters from the trolley hooks and places the cuts on the stainless steel slat conveyor, breaks the hind quarters into round, butt and loin, and the fore into shank, plate, chuck and rib.

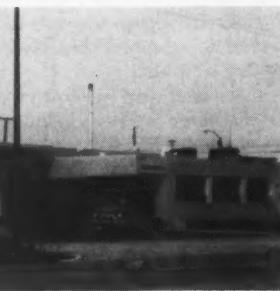
These cuts then flow to the individual butchers who bone them. Management feels that greater proficiency is acquired when a butcher specializes on one cut. Furthermore, it is possible to move a butcher up from the less intricate work, such as boning shanks, to a more critical task, such as boning ribs.

The round is broken into three sections with the aid of a vertical holder. The gam is placed in the holder hook and then, with a hand hook and knife, the butcher frees the segments from the bone. The shank muscle is left on the bone for removal by another butcher.

The boning room also contains a stationary table at which shanks, tenders, etc., are trimmed.

The main boning room, which is held at 45° F., is equipped with Frick pressed fin expansion coils. The 7-in. fins are on 2-in. pipe. The 800 feet of coil in the room has a 13-ton rating.

The packaging cooler has 850 lineal ft. of fin coil to maintain the temperature at 35° F. Meat coming in by conveyor is discharged onto a stainless steel table from



EIGHT RIGS can be loaded or unloaded simultaneously along the dock at the left. Office section of the new one-story plant, with exterior of glazed brick, can be seen at the right.

they generally have to be relined before shipment, notes Richard Lowenstein.

The packaging cooler houses a conveyor line for boxing items intended for the freezer. The conveyor is equipped with a roller platter scale and strapping machine. The entire operation is conveyorized; the boxes are loaded at one end, move to the scale for loose closing and weighing and then to the strapping station for banding.

The packing cooler is the center of the building. One

[Continued on page 331]



BOXED ITEMS are placed on wooden pallet and layers are separated with dividers. Loads are stacked with industrial fork truck.



E. W. Drew of International Shoe Co. describes experiments with method developed by his firm at the raw stock clinic held by the Tanners' Hide Bureau in Chicago.

Hides are Cured by a New Tumbling Process in 3½ Hours

A NEW hide curing method, which has already been tested in limited production, offers the possibility of bringing about a significant reduction in curing time, in handling and in inventory, while producing a clean and odorless hide of top quality with a limited investment in equipment. The technique, which was developed by International Shoe Co. of St. Louis, utilizes a drum or cylinder in which the hides are first washed and then tumbled with salt to achieve a rapid cure. In tests with summer hides the total time needed for curing and washing was 3½ hours.

The development was described by E. W. Drew, manager of International's hide purchasing department, at the raw stock clinic sponsored by the Tanners' Hide Bureau in Chicago last week. It is a product of the joint effort of three International departments: research and development, of which F. L. Collins is director; tannery, with Charles H. Baker as its head, and hide purchasing.

In the project the leather firm had the active help of Hunter Packing Co. and Swift & Company, both of East St. Louis; the Tanners' Council Research Laboratory of Cincinnati, and others in the meat packing, tanning and leather goods fields.

Drew reports that the new method got its start in a hide cleaning experiment conducted last March. Since hides cure better when manure, dirt and blood are removed before salting, it was decided to use a wooden tannery drum as a washing machine to get rid of these foreign materials.

20-MINUTE WASH:—In the first test 90 manure hides with a packer allowance of 450 lbs. were divided into three lots of 30 hides each. The first lot was washed for 12 minutes at 16 rpm. Seven hides from this lot carried small manure balls at the end of the period. The second lot was washed for 16 minutes at 14½ rpm. and had 14 unclean hides. The third lot was washed for 20 minutes at 15 rpm. and only 2½ hides had small manure balls.

Since these hides were to be tannery trimmed and fleshed before brine curing, they were cleaned further in a dehairing machine to prevent damage to the fleshing knives.

The investigators then asked themselves: Why not do the curing in the cleaning drum and, through the addition of salt and an antiseptic, preserve all the hide grain characteristics? (Editor's Note: A somewhat similar idea is employed in curing casings which, after cleaning, defatting and chilling, are salted quickly in a centrifuge.)

The research workers reasoned that if curing could be done in a drum, the result would be achieved with a small investment; the hides would be clean and odorless; the grain would be preserved just as it is in the fresh hide; only hours would be required for curing, not weeks, and, since handling would be reduced to a minimum, costs could be cut and the problem of reclaiming salt or brine could be avoided.

Research was begun in April with 1,500 hides purchased from Swift.

These were drum cured, a lot at a time, and in September, 450 hides weighing 37,100 lbs., were obtained from Hunter Packing Co., East St. Louis and cured by the experimental technique.

An old 8 x 8 ft. drum powered with a 20-hp. motor was used. The drum held 3,600 lbs. of green hides.

The lightly-manured summer hides were washed for 15 minutes during which time 30 gallons of fresh water at 65° F. was introduced into the drum through the gudgeon and overflowed through a slatted door with a 130-sq. in. opening. Winter and heavily-manured hides will require longer washing and the exact times will have to be determined by trial and error, Drew cautions.

To obtain maximum mechanical action, and to conserve salt, the washed hides must be drained thoroughly. This is achieved by stopping the water flow and allowing the drum to rotate for 15 minutes with the slot door open. To compensate for some trapped water, and to provide a safety margin for shipping and storage, the International research workers added 0.33 lbs. of salt for each pound of green hide, which is 50 per cent more than the amount usually required. Drew reports that the results were good at this level of salt.

The salt for each lot of hides was divided into two doses to avoid the possibility of case hardening. The hides were rotated in the drum for 60 minutes with the first dose of salt and an antiseptic; the second lot of salt was then added and ro-

tation continued for an additional two hours. Washing, draining and curing the summer hides required 3½ hours. The drums were turned at 16½ rpm. during curing.

While an antiseptic is added when curing is started, further research is needed to determine the best antiseptic and the proper dosage. In some International tests 1 lb. of HTH (a hypochlorite) was used for each 2,000 lbs. of green hides, while in other experiments sodium acid fluoride was employed at the same level. Drew emphasizes, however, that neither of these may be the best antiseptic for the purpose.

After washing and salting, the hides were dumped, banked for 24 to 120 hours, inspected, bundled, weighed and sent to storage.

The average yield on 37,100 lbs. of the Hunter hides cured in September was 87.3 per cent, with lot yields ranging from 84.6 to 90.3 per cent. Average draining time was 43½ hours, and ranged from 22½ to 110 hours. Average green weight was 82.3 lbs.

Seven lots of Hunter hides were analyzed in the International Shoe laboratory. The results were:

	Average Per Cent	Range Per Cent
Moisture content	37.7	35.7 to 39.5
Ash	11.9	8.8 to 15.7
Ratio ash to moisture	31.7	22.4 to 43.8
Sat. ash x 100 divided by moisture	88.3	62.6 to 122.1
End temperature	105°F	97°F to 115°F

The heat buildup during drumming is an index of the mechanical work done on the hides. Unless wash water is available with a temperature of 65° F. or lower, the process cannot be recommended.

The first eight lots were stored and the experience with these provides the limited knowledge on storage. The hides were piled on ordinary tanner flats and held at room temperature varying from 68° F. to 102° F. Temperatures within the piles were determined with thermocouples. The internal hide pile temperature was found to be a constant 80° F. (Any substantial bacterial action would produce an appreciable rise in temperature.) Even under these admittedly adverse conditions, no decomposition phenomena, such as odor or hair slips, were observed.

The hides after six weeks storage were in excellent condition. At the blue sorting, no water pricks or signs of putrefaction were found. The finished leather was judged to be better than average in quality.

While more hides are undergoing tests at the proper temperature, insufficient time has elapsed for proper evaluation of results, Drew reports. The firm has 800 bundled hides stored at about 45° F. and 80 to 85 per cent

relative humidity which it plans to hold for six to 10 months before processing.

The hides tanned by International Shoe were heavy steers, natives and brands; 650 hides were tanned for upper leather and 75 for sole leather. The results were good, according to Drew. There is reason to believe that there was an appreciable upgrading in the upper leather hides which were finished as black smooth sides with a very light buffing.

While more research will be needed to perfect this technique, it does offer the possibility of producing better raw stock for the tanning industry at less cost to the packer, Drew comments.

Prior to the raw stock clinic several industry members had inspected the method and its end-products.

R. I. Miller, head of wool and hide research for Armour and Company, describes the process as a potentially practical, economical and desirable curing method, particularly suited to production of superior cured hides in small packing plants with a relatively low expenditure for equipment.

D. H. Griffith, vice president of by-product operations, Hunter Packing Co., says that the process may make it possible to reduce inventory and hide cellar space requirements by as much as 50 per cent and, at the same time, streamline the curing operation.

A word of warning has been sounded by Dr. Robert M. Lollar of the Tanners' Council Research Laboratory at Cincinnati. He points out that adequate controls must be developed to assure saturation of hide moisture by salt. There can be no compromise either in the quality or the quantity of salt used. (International had very poor results with one test lot with 50 per cent of the hides turning out as "glues." This was traced back to use of only .25 lb. of salt per pound of hides and too short a drum-curing period.) The salt used by International was No. 1 kiln dried.

The method will produce good cured hides, according to the Legallet Tanning Co., San Francisco, which has cured four lots of 50 hides each by the drum method and processed the hides into leather. Paul Legallet, jr., says that the method produced cleaner and more uniform hides and that its use eliminates many of the defects of curing in packs.

MID Issues Memorandum Concerning Pork Products

The Meat Inspection Division of the U. S. Department of Agriculture has issued Memorandum No. 265 concerning cured, unsmoked, boneless pork shoulders and pork shoulder

butts in casings or similar wrappings.

The memo states that these pork products in consumer-size packages do not have the characteristics associated with pork products which would be eaten without further cooking, so treatment to destroy possible live trichina in these products will not be required.

The memo continues to state that cured products of this kind in consumer-size packages shall not contain more than 10 per cent added substances as a result of curing.

Dorie Miller Trophy Awarded to UPWA

The United Packinghouse Workers of America, AFL-CIO, has been awarded the annual Dorie Miller trophy for "Noble contribution to the field of human and race relations."

With the receipt of this award, UPWA becomes the first major labor organization to receive this high honor named for the Negro mess attendant aboard the battleship Arizona, whose exploits under fire during the bombing of Pearl Harbor hastened the elimination of racial discrimination in the armed forces. The Dorie Miller Foundation's trophy has, in the past, been awarded to such distinguished individuals and organizations as Jackie Robinson, President Harry S. Truman, the Motion Picture Academy of Arts and Sciences and the U. S. Department of Defense.

"UPWA's democratic conduct in the area of race relations has been an outstanding example to all other unions through the years," declared the Rev. Elmer Fowler, president of the Dorie Miller Foundation.

Test Suits on Carload Weight Started in East

Test suits have been filed in the New York City Municipal Court by Denver Beef Corporation and Emerald Packing Corp. against Armour and Company and Hygrade Food Products Corp., claiming overcharges for short weight in the shipment of carloads of meat.

The suits claim that the overcharges are in violation of Section 193 of the Agriculture and Markets Law of the State of New York, and Section 833-16.0 of the Administrative Code of the City of New York, both of which provide that all meat and meat products shall only be sold or offered for sale by net weight.

Milton E. Sahn of the firm of Sahn, Shapiro & Epstein, attorneys for the Metropolitan Wholesale Meat Dealers Association, Inc., is representing Denver Beef and Emerald Packing.

Table Supply Aims at



TOP: The building has been expanded on both sides of the original narrow three-story structure. Newest part is at right. LEFT: W. A. Racusin and Lester Simon plan intensification of sales. NP Daily

Market sheet is kept handy for ready reference. RIGHT: Some of the company's products are displayed by supervisor of fabricating, Frank Johnson. More than 100 different kinds of cuts are prepared.

NEW fabricating facilities and coolers at the Table Supply Meat Co., Omaha, Neb., give sufficient evidence of why this firm has developed a successful and growing business by specializing in selecting and fabricating the finest type of meats obtainable. Over 100 kinds of fresh and frozen cuts are prepared for distribution to restaurants, hotels, institutions and other customers. The concern is widely known by its trademark, "Quality Meats from the Heart of the Nation."

The company recently tripled its capacity and went under federal inspection when operations were extended into a 44 x 130 ft. one-story and basement addition. Production of "portion ready" cuts is being expanded and sales intensified in Oklahoma, Texas, Louisiana, Kansas, Nevada and California. A sales brochure describing the firm's products is being distributed over a wide area.

Owner and manager of the more than 50-year-old company is Lester Simon. The firm was founded by Lester's father who left meat retailing to go into the wholesale business in 1901. The company moved to the present site in 1926. A son, Alan, is in charge of procuring raw product and is active about the plant. Two other sons will enter the business

when their education is complete. W. A. Racusin is in charge of sales.

The new section of the plant is of brick and concrete construction with a large fabricating room; 15 x 20 ft. blast freezer; 20 x 35 ft. holding freezer, and fresh meat cooler at ground level. The basement contains a new engine room, dry storage area and space for later expansion of processing. Interior walls are finished to a height of 5 ft. with an $\frac{1}{8}$ -in. thick covering of sprayed-on vitra-glaze in a mixture of colors to provide a neutral shade. The material makes an at-

tractive and unique surface which is exceptionally durable and resistant to soiling.

Tracking is fastened to overhead steel bridge-type joists and is $7\frac{1}{2}$ ft. above the floor. This height accommodates the incoming beef quarters and is handy for hanging the divided portions. Automatic operating track switches are of Le Field manufacture. Racks and hand trucks are made of plant-assembled galvanized strips of Dexion metal formed with patented perforations so as to be readily adapted to a wide variety of designs. All ta-

SPECIAL TRUCKS used by Table Supply have tilting shelves for easy and precise loading. The firm takes pains to identify and keep track of individual primal cuts all the way through plant processing, ageing, storage and final delivery.



this trio takes to the tank to **WAX** enthusiastic
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bles are made of stainless steel and were supplied by Phil Hantover, Inc., Kansas City.

Parts of the older three-story building have been remodeled with dry storage on the top floor; inspectors' office and employees' welfare facilities on the second floor, and edible lard rendering and curing departments in the basement. Private offices are finished with driftwood walls, recessed lights and rubber tile on the floor.

Primal cuts of beef, pork and lamb are supplied both fresh or frozen. Production of portioned steaks, chops and oven-prepared roasts is being increased as the new part of the plant approaches peak operation. Steaks are sold almost entirely by the ounce to exact specifications of thickness, length, width and fat-lean content.

In the sequence of operations, Alan Simon selects from among the numer-



LOIN STRIPS are rapidly cored and tied with an automatic tying machine.

ous Omaha beef slaughterers quality carcasses shaded above Prime and Choice grades according to the requirements of daily orders. More than 90 per cent of animals purchased are graded top Choice. According to Alou, "All cattle are hand-picked and all orders tailor-made." Buying is strictly regulated according to demand so that meat is retained in the plant for as short a period as possible.

Selected quarters entering the plant are "broken" without delay into primal cuts which are dated and weighed. This is the start of a detailed perpetual inventory which is strictly observed in all departments. Chucks and rounds are sold at once. Briskets for corned beef are pumped on Griffith equipment and pickled by a guarded formula. Sirloin top butts and 5 x 6 in. oven-prepared rib roasts are Cryovac wrapped and hung for ageing. Blade bones and chines are removed. The rib roasts are tied between each bone by use of a Bunn tying machine.

Steaks are packaged two layers in
[Continued on page 40]

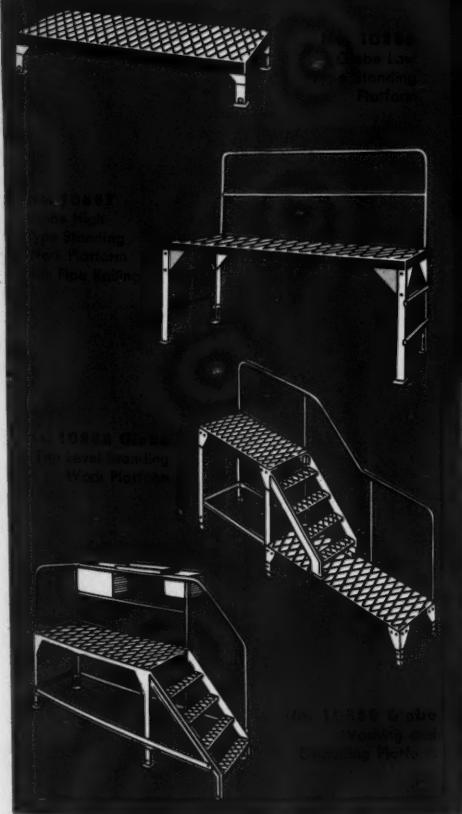
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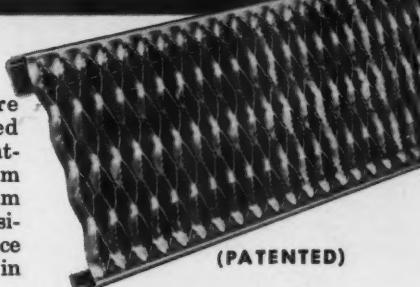
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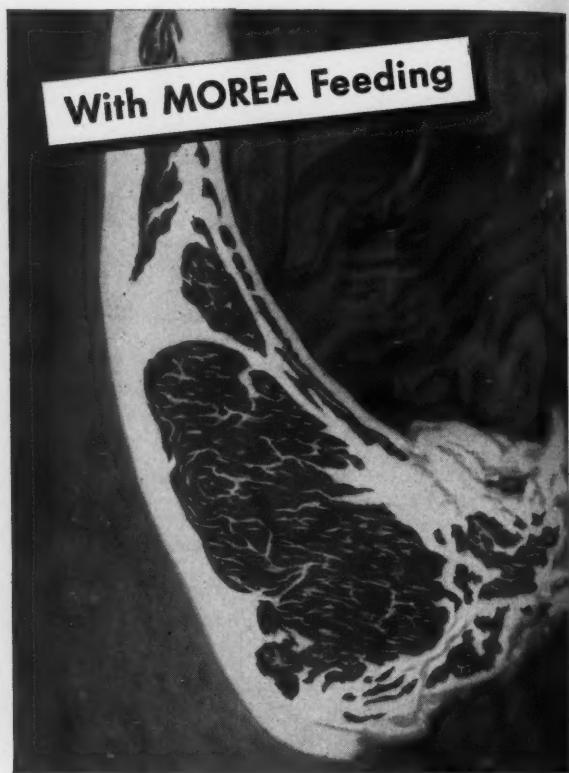
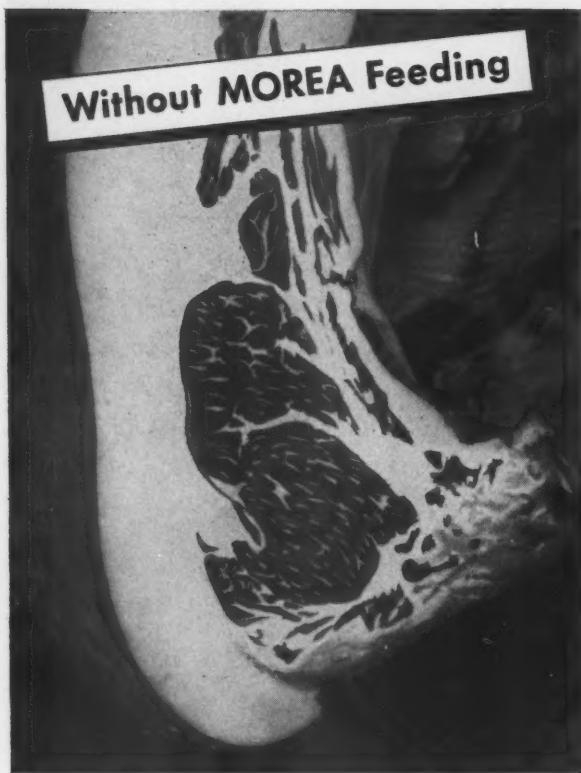
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Regardless of competitive claims about so-called "new" and "precision" cellulose casings—nothing compares with AVISCO cellulose casings for proven quality and uniform fill. Built-in controlled stretch makes stuffing easier—eliminates ugly, irregular shapes—makes your products stand out as they compete with other brands on retailers' meat counters. What's more, AVISCO casings give retailers the uniform slices they want—slices that look right, sell on sight, and make consumers come back for more. For proven performance all the way down the line—from your plant to the retailer—don't settle for less than AVISCO cellulose casings.

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MOREA® Liquid Feed produces well-marbled meat with less fat!



MOREA® is a registered trade-mark of Feed Service Corporation.

This prime beef, at the left above, is from an animal fed a conventional ration of grain, protein supplement and roughage. The cross-rib cut shows well-marbled meat but also shows much waste outside fat. In today's market, this meat is tender and tasty but costly and wasteful!

Contrast it with the beef at the right above, from a sister animal fed scientific new MOREA liquid feed supplement, along with less grain and more roughage. Everything you and the consumer want is here—well-marbled, tender, firm, juicy red meat.

Yes, MOREA liquid feed is bringing welcome changes in cattle and lamb feeding, and in meat processing and marketing. Livestock men produce quality meat faster and easier. The carcasses from beef cattle and lambs grown on a MOREA liquid feed program grade out well, and kidney fat as well as outside fat is greatly reduced.

This prime beef, at the right above, is typical of meat from thousands of animals grown on a MOREA liquid feed program. MOREA feed supple-

ment contains urea nitrogen, phosphoric acid, molasses, trace minerals and ethanol. This combination, produced under patent, is scientifically formulated to help ruminant animals build protein efficiently, to digest more cellulose from roughage, and to produce economical weight gains.

Cattle and lambs on MOREA liquid feed programs have consistently produced firm, flavorful, well-marbled meat with less waste fat. For more information on the advantages of MOREA-fed meat, write to the nearest address below.

Feed Service Corporation, Crete, Nebraska
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DIVISION OF NATIONAL DISTILLERS AND CHEMICAL CORP.

MOREA®
Liquid Feeds

Superior Designs Boning-Fabricating Plant

[Continued from page 24]

Jamison door provides an emergency exit to the rear, while another opens onto the loading dock. All packed meat items go out via this one door. Barreled items are weighed on the floor scale next to the shipping office.

A third refrigerator door equipped with a Jamison electrical Froststop device opens into the sharp freezer. The freezer is equipped with two Krack unit blowers that hold the temperature at -25° F. The two units are rated at 22 tons and can freeze 30,000 lbs. of boxed product within 24 hours. They are defrosted automatically with hot gas and are equipped with an accumulator that holds the liquid from one unit as it is being defrosted, accelerating the rate of defrosting. Management elected to place the controls in the freezer as the area next to it is a dry storage room and there would be excessive refrigeration loss if the controls were located there or in the main engine room.

For better and faster freezing the boxed meats are placed on wooden separators which permit air to circulate about the whole box. The whole load is placed on a wooden pallet and these are stacked to ceiling height with the aid of an electrical fork truck. By utilizing the freezer's cube, about 300,000 lbs. can be stored with freedom for fork truck operations. Another advantage of palletizing with separators is that all product is stored in even tiers. The system avoids hurly-burly stacking that often characterizes freezer operations, minimizes damage to containers and makes it easier to control inventory.

The freezer is insulated with 8 in. of cork insulation and the floor rests on a $1\frac{1}{2}$ -ft. bed of crushed rock with air lines of tile to prevent ground freezing and buckling of the floor. A 6-in. concrete slab rests on the crushed



TWO UNIT COOLERS provide -25° F. refrigeration in the freezer. The units have automatic hot gas defrosting system.

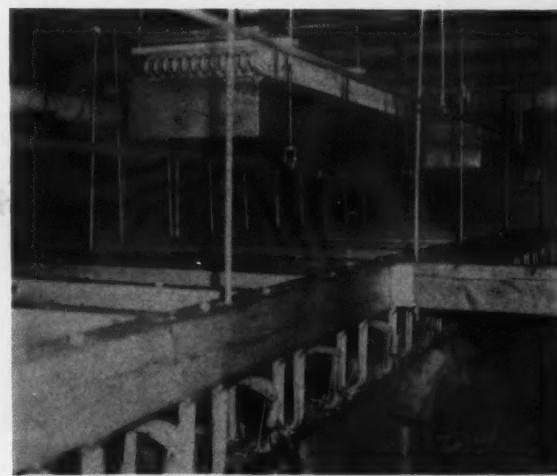
rock and is topped by a waterproof membrane, insulation and 3 in. of finish concrete.

Another refrigerator door from the packing cooler opens into the dry storage room. This room, although some distance from the receiving dock, is next to the using area. Supplies are moved from the dock to storage on pallets and removed as needed by a packing cooler employee.

The compressor and equipment cleaning rooms are located back of the storage area. The main overhead track from the boning cooler extends into the wash room with its trolley and drum cleaning equipment. The compressor room houses three Frick units; a six-cylinder compressor

rated at 22 tons handles the freezer, while the other two six-cylinder units, with a combined rating of 75 tons, refrigerate the high temperature coolers.

The freezer compressor has a coil type accumulator with a high level control and alarm. The two other com-



WARM AIR moves upward past the rails in the beef holding room toward the ceiling-suspended Gebhart unit coolers.

pressors have a 16 in. x 8 ft. liquid cooler which doubles as a suction accumulator. All machines have automatic oil separators. A 20 in. x 14 ft. liquid receiver is also located here. A Frick evaporative condenser with a de-superheater coil is located on the roof and has automatic winter and summer controls and a water recirculating pump and tank.

The plant purchases its heat but has a heater to produce 180° water.

Employee comfort facilities, including a small dining room and the general and private offices, are located in front of the freezer section. The office has a storage room for supplies and records.

The plant has a private telephone system for intercommunication without going through the main switchboard and also has a plant-wide paging system. The offices are fully air-conditioned and attractively furnished.

A one-shift engine room crew is all that is needed at the Superior plant. However, a central protection service is employed to prevent loss in case of a refrigeration breakdown. If cooler or freezer temperatures rise above certain levels an alarm sounds in the office of the protection service and that agency notifies the plant engineer and management. During the working day the alarm sounds within the plant if the temperature should rise to 0° in the freezer or to a level of 42° F. in the holding cooler.

The land in front of the office is fully landscaped. Attractive two-toned glazed brick was used in constructing the office section and the balance of the building is finished in common brick. The coolers are free of columns and are tiled to the ceiling or splash height.

The plant's management team includes Ernest Hecht, primal cuts sales manager; Al "Abe" Horberg, sales manager, and John Panik, assistant sales manager for boneless cuts. Bernard E. Porter is plant engineer, Anton Kisela, plant superintendent, and J. J. Neeley, office manager.

Architect was A. Epstein and Sons, Inc. Packinghouse equipment was furnished by The Globe Co.; refrigeration by Midwest Engineering & Equipment Co., and cooler doors by Jamison Cold Storage Door Co.

Renderers To Get Appraisal of Present And Future for Proteins and Tallow

PRESENT and future status of both of the rendering industry's major products—animal proteins and tallow—will get the attention of scien-

discuss "Developing Foreign Markets for U. S. Farm Products." He will be followed by R. B. Mortimer, president of NRA.

"Efficient Poultry Rations" will be the topic of Gerald F. Combs, professor in the department of poultry husbandry, University of Maryland,



R. B. MORTIMER



C. A. DENTON



MAX MYERS



R. F. BROWN



G. M. BRIGGS



J. McCUTCHEON



DR. G. F. COMBS



W. E. GLENNON

tists and trade experts at the silver anniversary convention of the National Renderers Association to be held at the Statler-Hilton hotel in Washington, D. C., from November 2 through November 5.

Sunday, November 2, will be devoted to meetings of the executive and research committee of NRA, while the board of directors will meet on Monday, November 3, and a reception will be held on that evening.

Max Myers, administrator of the USDA Foreign Agriculture Service, will be the first convention speaker on Tuesday, November 4, and will

at the Tuesday afternoon session. C. A. Denton, poultry research branch of the USDA Agricultural Research Service, will discuss "Proteins and Protein Quality," while George M. Briggs, chief of the laboratory of nutrition and endocrinology, National Institute of Arthritis and Metabolic Diseases, will talk on "The Next 25 Years in Animal Nutrition."

A reception and the annual banquet of the renderers' association will

be held on the night of Nov. 4.

"The Tale of Tallow" will be the theme of Wednesday's session. John W. McCutcheon of John W. McCutcheon, Inc., New York, will speak on "The Role of Tallow-Based Derivatives in the Soap and Detergent Markets," and R. F. Brown of Emery Industries, Inc., Cincinnati, will look at "New Horizons for Chemicals From Tallow." W. E. Glennon, president of the American Feed Manufacturers Association, will also speak.

Tobin to Use CO₂ on Hogs at Rochester and Albany

Plants of the Tobin Packing Co. at Rochester and Albany, N. Y., will be equipped for carbon dioxide immobilization of hogs using a new type of apparatus modeled after a system used in Denmark for the last six years and patented by N. E. Wernberg, a packinghouse engineering consultant of Copenhagen.

President Fred M. Tobin, in making the announcement, said that his company has contracted with The Allbright-Nell Co. of Chicago for the installation of the immobilizing system at the two plants. After the hogs are unconscious under the CO₂ anesthetic they will be shackled, hoisted and bled in the conventional manner.

Tobin and C. Raymond Naramore, executive secretary of the Humane Society of Rochester and Monroe County, went over the plans for the apparatus to be set up in the company's plants at a total cost of about \$75,000.

Naramore noted that by this action, Tobin Packing will become the first small packing company in the country to use such a device and the first in New York. Accompanying its installation, Tobin Packing Co. will receive the American Humane Association seal of approval for humane slaughter, making the company the first in the area and the 15th in the nation to earn the award.

OLD PLANTATION SEASONINGS

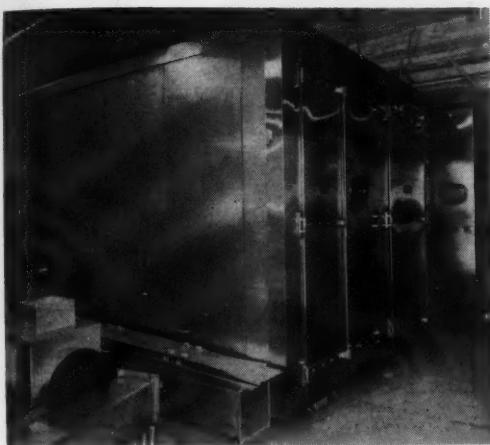
A. C. LEGG

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BIRMINGHAM, ALABAMA

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means excellence
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- in advance design
- in superior construction
- in efficient operation
- in critical control

Comparison is perhaps one of the most dramatic proofs of leadership. And JULIAN invites you to compare the JULIAN smokehouse with any other on the market today. Compare for yourself . . . in any way you wish . . . under any conditions . . . and you, too, will discover the out-and-out superiority of a JULIAN smokehouse, every time!

Product claims must be ruled out unless they can be backed up with positive performance tests. Consider the many hundreds of profitable, in-the-plant smokehouses designed, built and installed by JULIAN. That's real proof, a rugged, critical demonstration of the service and profit you can expect from your JULIAN smokehouse, too!

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Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

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levers. The #150 BOSS "H-Control" Dehairer's smooth, powerful, hydraulic action, responds instantly to operator's touch. Injury to hogs is eliminated by constant "H-CONTROL" and through the flexibility of hydraulic action.

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- Heavy steel construction throughout.
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- Scraper shaft turns on self aligning, totally sealed, roller bearings.
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- Installation supervision by factory service man available.
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- Replacement parts in stock.

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Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
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The Meat Trail...

F. E. Mollin, Livestock Leader, Dies of Cerebral Hemorrhage

F. E. MOLLIN, long-time executive of the American National Cattlemen's Association, Denver, and an outstanding leader in the livestock industry, died of a cerebral hemorrhage at the age of 71.

Mollin had served nearly 29 years as executive secretary of the cattlemen's association when he retired early in 1958. He was then named treasurer and special consultant, positions he actively maintained up to two days before his death.

A tireless worker for beef cattle, Mollin led the industry through two major depressions and other difficulties connected with beef production under wartime conditions. He served as secretary or chairman of various livestock and meat industry groups. He was secretary of the National Live Stock Tax Committee at the time of his death. Last December, his leadership was honored by selection of his portrait to be hung in the gallery of the Saddle and Sirloin Club in Chicago.

Mollin also found time to operate farms near Gregory, S. D.; Sterling, Colo., and Fullerton, Neb. In recent years, he maintained active interest in a farm near Overton, Neb.

He is survived by his widow, three children, eight grandchildren and one great grandchild.

Mortimer and Associates in Fats-Grain Shipping Firm

R. B. MORTIMER, formerly of the Peterson Manufacturing Co., Los Angeles, has been joined by two of his former associates at Peterson-DALE RYCRAFT and HOWARD WALLACE in the formation of Harbor Bulk Storage Co., Inc., P. O. Box 126, Wilmington, Calif. With this company the group acquired the bulk material handling facilities formerly owned by Vegetable Oil Products Corp. at Wilmington, Delaware.

The firm plans to continue handling not only tallow and oils for accumulation and loading into ships for transhipment, but also to activate the dry material facilities which are capable of handling 10,000 tons of grain



F. E. MOLLIN

or similar material. Products will be accumulated and then loaded directly aboard ship. In addition, other storage facilities are currently under lease to customers.

The new firm will provide one of the only facilities of its kind in the Los Angeles harbor, particularly with respect to dry materials handling. Mortimer reports that there are "preliminary indications that we will be swamped with work, and I am happy to say that the future looks bright."

Walter Braun, Leader in Meat Packing Industry, Dies

WALTER BRAUN, founder and president of The Braun Brothers Packing

Co., Troy, O., died following an extended illness. Braun, who died at the age of 88, was active in the meat packing field for more than 50 years.

Braun began his long career in 1905. In 1911, he bought out Koerner Bros. retail and slaughter house in Troy, and opened his first meat packing plant.

With the advent of the First World War, Braun left the meat business temporarily to serve with the artillery in France. Soon after his return, the expansion of the company began. The first building of the plant located south of Broadford Bridge was completed in 1919.

Progress continued at an increasing tempo throughout the years. In 1928, Braun gave up the retail section of the meat business and concentrated his efforts on the wholesale business.

TALKING OVER lard processing techniques are Fred L. Cochran (left), quality control, The Maurer-Neuer Corp., Arkansas City, Kan., J. E. Maroney (center), chief, and George Sakell, both of the service laboratory, American Meat Institute Foundation, Chicago. The service laboratory performs lard analytical and other service work for many meat packers.

New additions continued to appear until in 1951 the present one-story brick and reinforced concrete structure on Dye Mill Road, just east of Troy, was put into operation.

In 1952, Braun relaxed from active management of the plant and left its operation in the hands of the men he had trained.

K. J. Peterson Resigns As Oregon State Veterinarian

K. J. PETERSON, state veterinarian for Oregon, has resigned in protest against the State Department of Agriculture's operation of the livestock disease control and meat inspection programs.

Dr. Peterson is supported by veterinarians of the state who voted at a recent convention to demand the resignation of M. E. KNICKERBOCKER, head of the division of animal industry.

ROBERT J. STEWARD, director of the state department of agriculture, has denied all charges made by the veterinarians that the programs are being run inefficiently.

Expansion Program Underway At The Ohio Packing Company

Work on the final phase of a \$225,000 expansion program, expected to double its previous livestock processing capacity, is well underway at The Ohio Packing Company of Columbus.

EDWARD L. WILKE, president and general manager, said completion of the program involves construction of a new smokehouse, new spice room and an enlarged sausage kitchen. A new killing floor, hide storage facilities and refrigeration installation are already completed.

Wilke reported that the work



should be finished early next year, and at that time the company hopes to acquire federal inspection.

The business was founded in 1907 by Wilke's father, FARTZ, a German immigrant. Seven of the founder's nine children are still in the business. WALTER H. WILKE is vice president and handles pork cutting and curing; DONALD K. doubles as treasurer and sausage maker; HERBERT P. is secretary and office manager; CARL A. is assistant treasurer and head of the sales office; RINEHART H. is head livestock buyer, and Mrs. HATTIE MIDDLETON is bookkeeper. Two "outsiders," GERRY CORWIN and HAROLD DEIBEL, serve as superintendent and sales manager, respectively.

At the present, the firm employs about 100 persons and processes about 1,000 head of cattle, hogs, calves and lambs each week.

PLANTS

Teeters Packing Co., Columbus, O., has recently put its own brand of Pennsylvania Dutch scrapple on the market. Long popular in the East, scrapple is a food product prepared from ground pork, corn meal and buckwheat flour.

Reelfoot Packing Co., Union City, Tenn., has announced plans to establish a hog breeding unit on its farm on Troy Highway. The enterprise will make available breeding stock for meat-type hogs to farmers of West Tennessee.

Glaser's Provision Co., Inc., Omaha, Neb., has obtained a building permit for \$125,000 worth of improvements. The firm was purchased last year by Greater Omaha Packing Co., Inc., Omaha, Nebraska.

A new meat processing plant has recently been completed one mile south of Lansing, Kan., on U. S. 73. The plant will specialize in custom cuts and hickory-smoked meat and will operate as the Wiley and Green Processing Co. Its owners are SHANNON WILEY and DELMAR GREEN.

The establishment of a meat packing plant capable of processing cattle from Vermont herds has been recommended by LIEUT. GOV. ROBERT T. STAFFORD, Republican candidate for governor of the state.

The Collins Packing Co., Greenfield, Ohio, has opened operations in its expanded plant. The firm has contracted to slaughter and dress 200 to 500 hogs daily for the Producers Livestock Co-Op Association of Columbus, which has a branch buying center in Greenfield. By the end of

M. A. Delph Opens New Subsidiary

Approximately 200 people attended the official opening of Delph-Nortex Hide Co., Inc., Ft. Worth, a new subsidiary plant of M. A. Delph Co., Inc. of Indianapolis.

The 44,000-sq. ft. building, shown in the top picture, houses the latest developments in hide handling and curing. The plant is completely air-conditioned, both as to temperature and humidity. Four railroad cars can



be spotted for loading on one side, while on the other is a receiving dock that can handle 26 trucks.

The interior of the warehouse is shown in the bottom photograph. The building has 35 concrete vats, each of which will hold about 80,000 lbs. of hides for curing by the process developed by the parent company. The raw hides are fleshed and then placed in a brine solution for rapid curing (See THE NATIONAL PROVISIONER, page 24, November 3, 1956, for details on this method.)

The hides are moved into and out of the vats by a conveyor system. In-



coming hides are palletized as are outgoing lots to permit movement with industrial trucks.

The plant, which is under the management of J. T. BAUMGARDNER, will serve as headquarters for the parent company's southwestern operations which include three other hide firms.

The plant now employs about 30 people, although this number should double as operations approach capacity, reported Baumgardner.

this year, the company hopes to be processing at the rate of 50 hogs per hour. The packing company was organized just one year ago by A. B. COLLINS and his sons, JAMES W. and JOHN R.

JOBS

JOHN M. BRADY has been appointed head of the provision department of the Portland branch of Swift & Company. Brady succeeds NEIL B. SMITH, who will retire November 1. Smith has been with Swift for approximately

35 years, beginning his career with the firm in 1923 in the St. Joseph, Mo., plant. Brady joined the organization in 1938.

WILLIAM GARICH has been named to the newly created position of superintendent of David Davies Co., Zanesville, O. Garich has served the company since 1936.

DR. WILLIAM L. SEARLES has been appointed acting supervisor of state meat inspection for Oregon, according to ROBERT J. STEWARD, director of agriculture. He succeeds DR. R. C.



SANFAX S-21

Quickly and thoroughly removes carbonized protein, fats, greases, tar hydrocarbon oils and wood acids from smoke house surfaces . . . and rinsing is complete and speedy.

Sanfax S-21 can't possibly pit or mar surface materials.

The economy of Sanfax S-21 is threefold:

1 CUTS LABOR COST

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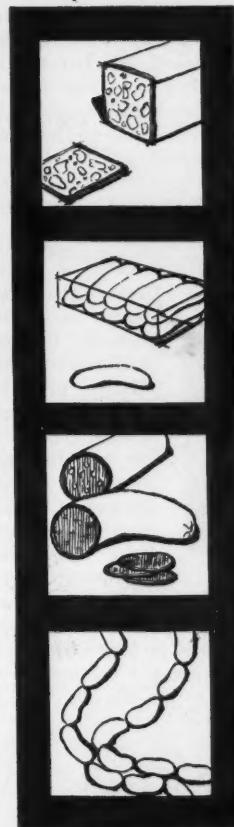
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PORK SAUSAGE TASTES DIFFER



SEXAUER, who is now supervising federal meat grading on the East Coast. Dr. Searles has been with the Oregon State Department of Agriculture meat inspection staff for the past 14 months. Until the promotion to the headquarters staff, he was veterinary meat inspector for the Ontario district.

The appointment of WILLIAM A. STOWE as general manager of Bluff Creek Canning Co., Vancleave, Miss., a subsidiary of John Morrell & Co., has been announced by R. T. FOSTER, vice president of merchandising and procurement. Stowe formerly managed Yorkshire Creamery Co., also a subsidiary of the Morrell company. Bluff Creek Canning Co. manufactures Red Heart cat food and canned tuna.

W. A. STOWE



HERBERT C. DOODY has recently been promoted from assistant purchasing agent to the position of purchasing agent for Reliable Packing Co., a Chicago concern. Doody began his career with Reliable Packing in 1951. In 1955, he was appointed assistant purchasing agent. In his new capacity, Doody succeeds CROSBY BROWN, who will devote his full time to Reliable's subsidiary companies. Reliable Packing Company turns out the Thompson Farms line of pork products.

H. C. DOODY

new capacity, Doody succeeds CROSBY BROWN, who will devote his full time to Reliable's subsidiary companies. Reliable Packing Company turns out the Thompson Farms line of pork products.

TRAILMARKS

EUGENE F. OLSZEWSKI, a 50-year veteran of the meat industry, has retired from his post of secretary-treasurer for American Packing Co., St. Louis, Mo. Olszewski has served as the company's secretary-treasurer since its incorporation in 1916. He was presented with an engraved watch in recognition of his long service at a reception in his honor.

Three Philadelphia men, active in the meat industry, have been elected to the board of governors of the Golden Slipper Square Club Camp. LOUIS E. WAXMAN, head of Colonial Beef Co., was re-elected assistant secretary-treasurer of the camp, and ABE

COOPER, president of Bernard S. Pinicus & Co., was returned for another term on the board. Elected to the board for the first time was JOSEPH SWITKIN, who heads the Joseph Switkin Co., meat wholesalers. The summer camp, located in the Pocono Mountains, is to give vacations for underprivileged children of every race, color and creed.

HARRY KATZ, treasurer of Stockyards Packing Co., Chicago, has been named co-chairman for the annual fund raising dinner of The Chicago Medical School. The dinner will be held this year in the Standard Club on November 25.

Katz, a member of the school's national board of governors, has long been interested in the institution and provided the funds necessary to equip the laboratory of catheterization in the school's division of cardiology.

DEATHS

JOHN JURGATIS, 43, a vice president of Swift and Company, Chicago, died recently following a stroke. Jurgatis, who started with Swift in 1938 as a salesman in the South St. Paul office, was one of the youngest men ever elected to a vice presidency of the company. He was in charge of the table ready meats department. He was a native of Racine, Wis.

Roy M. COHEN, 67, publisher of the *Butcher Advocate* and former meat market chain executive, died recently. Cohen had published the weekly meat industry magazine in New York City. Surviving him are his widow, SADIE SMITH COHEN, and an adopted son, ELI SMITH.



SEAL OF APPROVAL for humane slaughtering is awarded to M. H. Brown (left), president of Great Falls Meat Co., Great Falls, Mont., by G. W. Rogers, representing the American Humane Association.

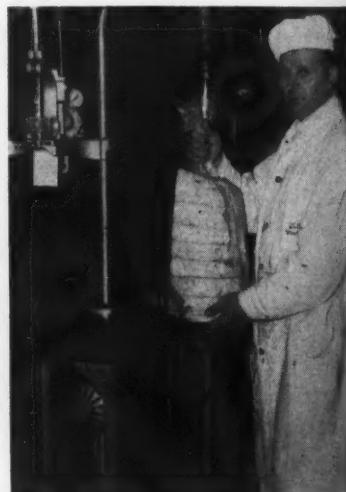
Table Supply Meat of Omaha

[Continued from page 28]

a 20-lb. carton, the layers being separated by dual sheets of cellulose and parchment paper and the whole overlaid with clear polyethylene. Loin strips are portioned to 4-oz. weights and packed 40 to a box. The cartons are heavily waxed on the inside. Final packing is done in heavy fiber drums purchased from the Continental Can Co. These waterproof containers are made to seal air-tight and are cooled with dry ice.

Shipment is made by common carrier except for distances within 50 miles of the plant which are served by company-owned Chevrolet delivery trucks equipped with Wier bodies cooled by Kold-Hold units.

Processed meats are produced in limited amounts and sold over a restricted area. These products include



CUTS to be aged are vacuum wrapped.

a "breakfast" sausage stuffed in 1-lb. packages and frozen, choice beef-burger patties, and packaged corned beef. Brand identification suggests an outdoor motif with the word "Settler" beside a log cabin and two large superimposed frying pans in black and yellow.

Inventory in the well-ordered holding freezer is continually and accurately maintained under the supervision of a single employee who receives and gives out product only on a written requisition. Each item is labeled, coded and sorted according to time of entry and identity.

Refrigeration of the coolers is by Gebhardt ceiling units with York compressors located in the basement. An innovation is the cooling of the fabricating room which is held at 55° by a separate York air-conditioning unit installed on the roof.

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9-A ELECTRIC HYDRAULIC PUMP

For use with 600 and 300 ton Presses



The Dupps 9-A Electric Hydraulic Pump is a completely self contained unit, ready to set up in your rendering plant. It will furnish you an endless amount of inexpensive power without the need of maintaining expensive boiler power. Maintenance costs are at an absolute minimum. Operating on hydraulic oil, the Dupps 9-A Electric Hydraulic Pump is fully adjustable as to pressure and volume of oil flow. It is equipped with a return reservoir and equipped with a separate circulating pump and replaceable filter element. You can have your 9-A Electric Hydraulic Pump equipped with an automatic timer to time dwell periods. The motor size is 5HP maximum. The pressure is 5000 PSI. Size 31" wide x 42" high x 51" long. Shipping weight 2000 lbs.

9-B ELECTRIC HYDRAULIC PUMP

For use with 150 ton presses

Will deliver up to 5000 PSI, and both pressure and rate of flow are adjustable. Can be supplied with an automatic timer at additional cost. The 9-B has essentially the same characteristics as the 9-A Hydraulic Pump; however, it delivers less volume. The motor size is 2 H.P. size 31" wide x 40" high x 51" long. Shipping weight: 1200 lbs.

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for truck refrigeration in the medium and down-to-zero temperature ranges

MODELS H-30 AND HE-30
for down-to-zero, multiple-drop operations

MODELS H-20 AND HE-20
for medium temperature, multiple-drop operations

- hydraulically driven
- thermostatically controlled
- light weight — permit bigger payloads
- compact — occupy less cargo space
- more refrigeration per pound of weight
- easily installed, easily serviced
- lowest initial cost
- economical to operate and maintain
- optional electric standby power
- positive dependability
- long work life
- full year warranty

Write for literature on models to fit your specific requirements.



HUNTER MANUFACTURING CO.
30525 AURORA RD
SOLON, OHIO
TRANSPORT HEATING AND REFRIGERATION

ALL MEAT... output, exports, imports, stocks

Meat Output Largest Since January

Production of meat under federal inspection for the week ended October 18 at 410,000,000 lbs. represented the largest volume of weekly output since early in the year. Up 4 per cent from the previous week's production of 395,000,000 lbs., output last week was 4 per cent smaller than the 429,000,000 lbs. produced in the same week last year. Cattle slaughter rose moderately over the week before, but numbered about 25,000 head, or 6 per cent below last year. Hog kill also rose for the week, but numbered about 129,000 head, or 9 per cent smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production MIL. LBS.	Number M's	Production MIL. LBS.	
Oct. 18, 1958	367	212.9	1,308	172.9	
Oct. 11, 1958	353	200.5	1,300	169.6	
Oct. 19, 1957	392	212.1	1,437	185.8	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production MIL. LBS.	Number M's	Production MIL. LBS.	
Oct. 18, 1958	120	13.2	250	11.2	410
Oct. 11, 1958	121	13.7	245	11.0	395
Oct. 19, 1957	159	19.2	264	11.9	429

1958 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 367,561.

1958 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD. MIL. LBS.
	Live	Dressed	Live	Dressed	
Oct. 18, 1958	1,027	580	210	132	
Oct. 11, 1958	1,015	568	227	130	
Oct. 19, 1957	986	541	226	129	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. MIL. LBS.
	Live	Dressed	Live	Dressed	
Oct. 18, 1958	200	110	95	45	40.2
Oct. 11, 1958	205	113	95	45	37.5
Oct. 19, 1957	217	121	95	45	43.5

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in Sept., 1958-57 compared, as reported by the Canadian Department of Agriculture:

	Sept. 1958	Sept. 1957
Cattle	194,820	215,538
Calves	71,388	90,497
Hogs	528,388	456,660
Sheep	99,607	102,962

Average dressed weights of livestock slaughtered in Sept. 1958-57 were as follows:

	Sept. 1958	Sept. 1957
Cattle	511.0 lbs.	501.3 lbs.
Calves	144.9 lbs.	146.7 lbs.
Hogs	163.2 lbs.	161.7 lbs.
Sheep	49.9 lbs.	46.0 lbs.

ICA Authorizes \$700,000 For Cattle Hides To Turkey

International Cooperation Administration has authorized the allocation of \$700,000 for cattle hides to Turkey, with the United States and possibly as the source of procurement.

The contract period is from September 16, 1958 to May 31, 1959 and the terminal delivery date is September 30, 1959. The hides are limited to U. S. standard quality.

HOG-CORN RATIO

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 18, 1958 was 15.8, the U. S. Department of Agriculture has reported. This ratio compared with the 15.4 ratio for the preceding week and 14.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.208, \$1.273 and \$1.208 per bu. during the three periods, respectively.

Meat Price Index Down More

Meat prices continued to work lower in the week ended October 14, according to the Bureau of Labor Statistics. The wholesale price index on meats at 104.9 was down from 105.4 for the previous week, and the lowest since early March.

Animal Foods Production

Canned food and canned or fresh frozen food components for dogs, cats and like animals, prepared under government inspection and certification in July totaled 28,771,874 lbs. compared with 34,469,873 lbs. prepared in the same month last year.

MEAT PRODUCTS EXPORTS

While imports of meat into the United States have risen to record proportions in recent months, exports are small in comparison, and consist largely of specialty items. However, total exports of meats and meat products at about 121,524,000 lbs. in August were considerably larger than our imports of strictly meats, which amounted to about 85,880,000 lbs. The bulk of U. S. meat products exports for the month consisted of about 110,000,000 lbs. of animal fats, etc.

Exports of beef and pork livers at 2,698,699 lbs. comprised the largest single group of meat products exports in August. This group of items was not listed separately last year. Exports of bacon at 964,833 lbs. in August were about four times larger than last year's volume of 217,465 lbs.

U. S. exports of lard in August totaled 26,778,359 lbs. compared with 24,347,359 lbs. last year. Exports of inedible tallow at 77,938,478 lbs. were down slightly from 79,276,599 lbs. in August 1957.

U. S. meat products exports by items are listed below as follows:

Commodity	August 1958 Exports (Domestic)— Pounds	August 1957 Pounds
Beef and veal:		
Fresh or frozen (except canned)	382,310	628,884
Pickled or cured (except canned)	1,287,006	1,015,122
Pork—		
Fresh or frozen (except canned)	441,881	448,944
Hams and shoulders, cured or cooked	1,096,352	1,396,201
Bacon	964,833	217,465
Pork, pickled, salted or otherwise cured	646,529	2,110,379
Sausage, bologna & frankfurters (except canned)	238,265	192,215
Meat and meat products (except canned)		8,304,902
Beef and pork livers, fresh or frozen	2,698,699	1
Beef tongues, fresh or frozen	1,777,875	1
Variety meats (except canned)	1,095,353	1
Meat specialties, frozen	192,490	1
Canned meats—		
Beef and veal	60,978	130,481
Sausage, bologna and frankfurters	78,663	61,075
Hams and shoulders	48,583	70,866
Pork, canned	368,107	314,704
Meat and meat products	322,689	241,788
Lamb and mutton (except canned)	46,868	100,222
Lard (includes rendered pork fat)	26,778,359	24,347,359
Shortenings, animal fat (excl. lard)	72,050	75,700
Tallow, edible	440,170	357,424
Tallow, inedible	77,938,478	79,276,599
Inedible animal oils	121,573	157,423
Inedible animal greases and fats	4,596,122	7,596,841

¹Not reported separately prior to January 1958. Compiled from Bureau of Census records.

OMAHA, DENVER MEATS

(Carlots, cwt.)	Omaha, Oct. 21, 1958
Choice steer carc., 7/800 lbs.	\$41.25
Choice heifer carc., 5/700 lbs.	40.50@41.50
Choice lamb, 55 lbs./dn.	46.25@46.75
Denver, Oct. 21, 1958	
Choice steer carc., 5/700 lbs.	41.50
Choice steer carc., 7/800 lbs.	40.50@41.00
Good steer carc., 5/700 lbs.	40.50
Choice heifer carc., 5/700 lbs.	40.50@41.00

PROCESSED MEATS . . . SUPPLIES

September Volume of Meat Food Products Processed Up From Same Period Last Year

TOTAL volume of meats and meat products processed in four September weeks at 1,270,474,000 lbs. showed a modest rise over the 1,249,879,000 lbs. processed in the same period last year. This was the first gain in volume handled for the year so far over any like period last year.

However, processing of some classes of products, as sausage, was down

from last year. Sausage manufacturers turned out 123,990,000 lbs. of the products compared with 124,815,000 lbs. in September 1957. Volume of meat loaves, head cheese, chili, etc. at 16,243,000 lbs. was up from 15,740,000 lbs. a year ago.

A drop in processing of steaks, chops and roasts reduced output to 41,849,000 lbs. from 47,479,000 lbs.

in the same four weeks last year.

Volume of sliced bacon rose moderately to 77,569,000 lbs. from 71,361,000 lbs. last year, and output of rendered lard at 138,212,000 lbs. was up from 137,171,000 lbs. last year.

A small gain in aggregate volume of meat products canned was noted for the period. Products packed in cans of 3 lbs. at 40,412,000 lbs. compared with 32,894,000 lbs. in 1957, while that in cans of under 3 lbs. at 95,174,000 lbs. was down from 100,401,000 lbs. last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST 30 THROUGH SEPTEMBER 27, 1958 COMPARED WITH CORRESPONDING PERIOD, SEPTEMBER 30-SEPTEMBER 27, 1957

	Aug. 30-Sept. 27 1958	Sept. 1-28 1957	38 Weeks 1958	39 Weeks 1957
Placed in cure—				
Beef	12,096,000	12,985,000	119,800,000	124,824,000
Pork	257,036,000	259,958,000	2,414,486,000	2,481,909,000
Other	64,000	110,000	683,000	1,013,000
Smoked and/or dried—				
Beef	3,897,000	4,348,000	38,156,000	42,729,000
Pork	185,190,000	186,024,000	1,704,177,000	1,797,653,000
Cooked Meat—				
Beef	6,804,000	7,073,000	64,280,000	66,046,000
Pork	25,501,000	22,560,000	213,489,000	229,300,000
Other	211,000	831,000	2,100,000	2,521,000
Sausage—				
Fresh finished	17,107,000	16,310,000	158,125,000	163,639,000
To be dried or semi-dried	10,701,000	11,506,000	96,350,000	106,165,000
Frankfurters, wiener	46,843,000	47,277,000	503,746,000	512,065,000
Other, smoked, or cooked	49,246,000	49,722,000	473,827,000	474,950,000
Total sausage	123,990,000	124,815,000	1,281,868,000	1,258,819,000
Loaf, head cheese, chili, jellied products	16,243,000	15,740,000	153,922,000	156,115,000
Steaks, chops, roasts	41,849,000	47,479,000	394,208,000	432,982,000
Meat extract	40,000	218,000	1,361,000	1,785,000
Sliced bacon	77,569,000	71,861,000	688,626,000	698,904,000
Sliced, other	20,290,000	17,870,000	190,332,000	186,334,000
Hamburger	14,218,000	13,971,000	132,600,000	126,000,000
Miscellaneous meat product	10,320,000	7,215,000	92,219,000	718,000
Lard, rendered	138,212,000	137,171,000	1,345,835,000	1,445,589,000
Lard, refined	107,690,000	108,882,000	1,034,346,000	1,153,759,000
Olive stock	5,645,000	5,891,000	46,537,000	61,587,000
Edible tallow	27,432,000	20,924,000	236,610,000	203,481,000
Compound containing animal fat	54,957,000	53,425,000	514,983,000	513,797,000
Oleomargarine containing animal fat	3,653,000	4,134,000	53,860,000	50,598,000
Canned product (for civilian use and Dept. of Defense)	137,837,000	127,482,000	1,552,980,000	1,593,349,000
Total*	1,270,474,000	1,249,879,000	12,221,700,000	12,680,751,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

DOMESTIC SAUSAGE

	(lcl. lb.)
Pork sausage, bulk, in 1-lb. saus., s.c.	39 @ 44%
Frankfurters, a.c., 1-lb. pk.	55 1/2 @ 74
Frankfurters, skinless, 1-lb. package	52 @ 53
Bologna, ring (bulk)	52 1/2 @ 54
Bologna, art. cas., bulk	45 @ 46
Bologna, a.c., sliced, 6-7 oz. pk.	3.10 @ 3.84
Smoked liver, h.b., bulk	54 @ 58
Smoked liver, a.c. bulk	41 @ 49
Polish saus., smoked	63 @ 70
New Eng. lunch spec.	67 @ 74
New Eng. lunch spec., sliced, 6-7 oz. doz.	4.00 @ 4.92
Olive loaf, bulk	54 @ 57 1/2
O.L., sliced 6-7 oz., doz.	3.27 @ 3.84
Blood, tongue, h.b.	60 @ 68
Blood, tongue, a.c.	45 @ 56
Pepper loaf, bulk	68 1/2 @ 78
P.L., sliced 6-7 oz., doz.	3.33 @ 3.80
Pickle & pimento loaf	46 1/2 @ 54
P.P. & P. loaf, sliced, 6-7 oz. dozen	3.12 @ 3.60

DRY SAUSAGE

	(lcl. lb.)
Cervelat, ch. hog bungs	1.06 @ 1.08
Thuringer	64 @ 66
Farmer	90 @ 92
Holsteiner	76 @ 78
Salami, B.C.	98 @ 1.00
Salami, Genoa style	1.09 @ 1.11
Salami, cooked	53 @ 55
Pepperoni	92 @ 94
Sicilian	1.00 @ 1.02
Goteborg	90 @ 92
Mortadella	65 @ 67

SEEDS AND HERBS

(lcl. lb.)	Whole	Ground
Caraway seed	23	25
Cominos seed	54	60
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	44	50
Coriander		
Morocco, No. 1	20	24
Morjoram, French	55	60
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	86	96
Refined	99	101
Chili, pepper	50	
Chili, powder	64	69
Cloves, Zanzibar	58	63
Ginger, Jam., unbl.	58	63
Mace, fancy	4.00	
West Indies	3.50	
East Indies	3.20	
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg	2.70	
Paprika, Amer. No. 1	55	
Paprika, Spanish	75	
Cayenne pepper	61	
Pepper:		
Red, No. 1	55	
White	55	
Black	37	41

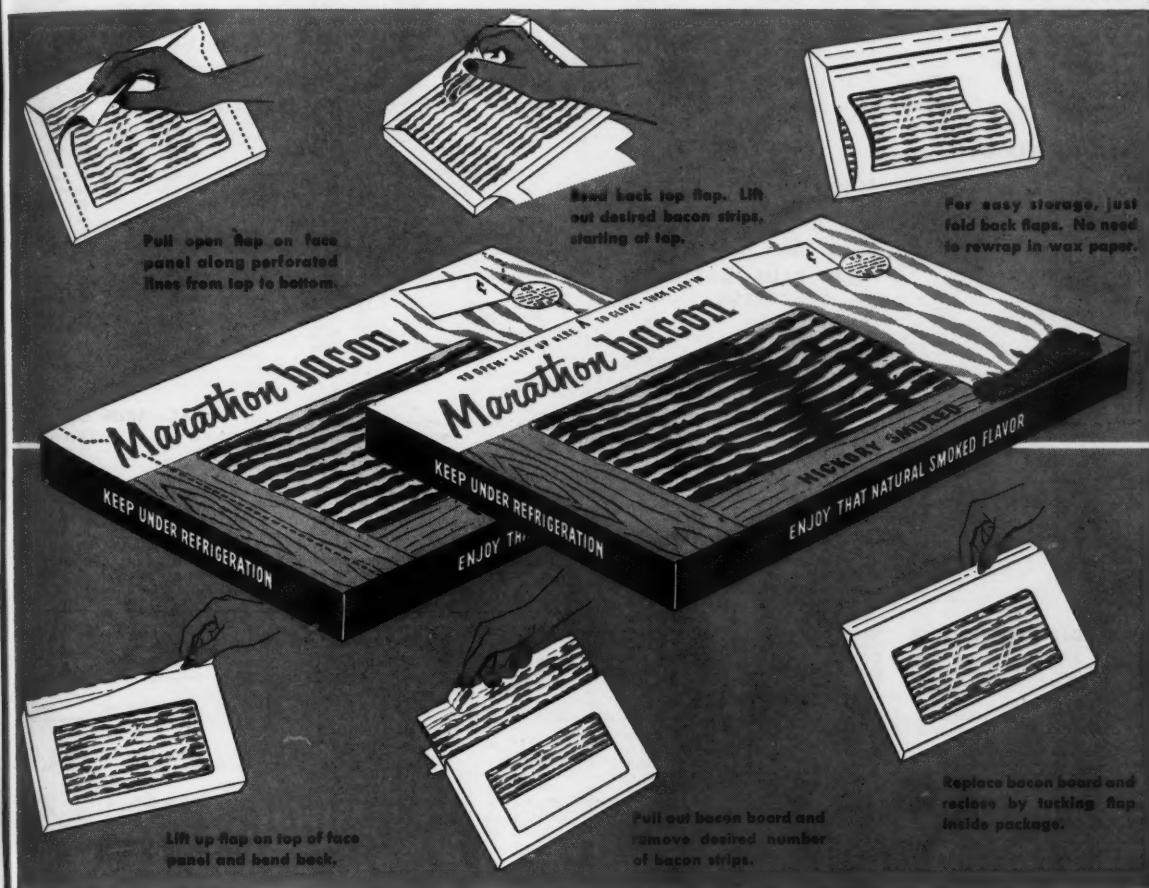
SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)	(Per set)
Beef rounds:	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.05 @ 1.20
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.20
Clear, 40/44 mm.	1.30 @ 1.50
Clear, 44/mm./up.	1.95 @ 2.50
Not clear, 40/mm./up.	75 @ 85
Not clear, 40/mm./up.	85 @ 95
Beef weasands:	
No. 1, 24 in./up.	14 @ 17
No. 1, 22 in./up.	10 @ 15
Beef middles:	
Ex. wide, 2 1/2 in./up.	3.50 @ 3.70
Spec. wide, 2 1/2-2 1/2 in.	2.60 @ 2.70
Spec. med. 1 1/2-2 1/2 in./dn.	1.60 @ 1.75
Narrow, 1 1/2 in./dn.	1.20 @ 1.35
Beef bung caps:	
Clear, 5 in./up.	33 @ 38
Clear, 4 1/2-5 in.	27 @ 31
Clear, 4 1/2-5 in.	18 @ 20
Clear, 3 1/2-4 in.	12 @ 15
Not clear, 4 1/2 in./up.	17 @ 20
Beef bladders, salted:	
7 1/2 inch/up.	4.70 @ 4.80
6 1/2-7 1/2 inch, inflated	4.50 @ 4.60
6 1/2-7 1/2 inch, inflated	15
6 1/2-7 1/2 inch, inflated	13 @ 14
Pork casings:	
29 mm./down	4.70 @ 4.80
29/32 mm.	4.50 @ 4.60
32/33 mm.	3.50 @ 3.50
35/38 mm.	3.25 @ 3.50
38/44 mm.	3.10 @ 3.20

(Per hank)	(Per hank)
Hog bungs:	
Sow, 34 inch cut	62 @ 65
Export, 34 in. cut	55 @ 58
Large prime, 34 in.	49 @ 52
Med. prime, 34 in.	27 @ 28
Small prime	18 @ 20
Middles, cap off	60 @ 70
Hog skip	50 @ 55
Hog runners, green	10 @ 15
Sheep casings:	
26/28 mm.	5.00 @ 6.10
24/26 mm.	5.75 @ 6.00
22/24 mm.	4.75 @ 5.25
20/22 mm.	4.00 @ 4.35
18/20 mm.	2.70 @ 3.35
16/18 mm.	1.50 @ 2.30
CURING MATERIALS	
Nitrite of soda, in 40-lb. bbls., del. or f.o.b. Chgo.	91 @ 93
Pure refined gran.	5.5
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo.	30.50
Rock salt in 100-lb. bags, f.o.b. whee. Chgo.	28.50
Sugar:	
Raw, 90 basis, f.o.b. N.Y.	6.45
Refined standard cane gran. basis (Chgo.)	8.35
Packed curing sugar 100-lb. bags, f.o.b. Reserve.	8.70
La. less 2%.	
Dextrose, regular:	
Cerelose, (carrots, cwt.)	7.61
Ex-warehouse, Chicago	7.61

Another first!
the newest, most advanced
bacon package ever developed

MARATHON ZIP-SEAL



This is the new Zip-Seal package for sliced bacon, made from brilliant new Marathon Hi-Fi Wonder White board. It is rigid and easy to handle . . . a completely sealed unit, it's easier to open, easier to remove bacon and easier to reclose—a package that performs as long as the bacon lasts.

Zip-Seal incorporates the features *your customers* want in a bacon package.

How do we know? We asked them in several field tests and consumer surveys.

Zip-Seal has two styles of opening, described above. Both are reclosable for storage. No need to wrap unused bacon in something else. Your brand name keeps working for repeat

sales because your customer uses Zip-Seal until the bacon is gone.

The polystyrene window is not affected by temperature and moisture changes, leaving an *always clear* window for viewing the bacon—and an *always firm*, tamperproof package for display and shopper convenience.

Ask the *Man from Marathon* for complete information on Zip-Seal—the package the bacon buyer prefers. Ask him, too, about its semiautomatic packaging advantages. Or write Marathon, A Division of American Can Company, Department 353, Menasha, Wisconsin. In Canada: Marathon Packages Limited, Toronto.

MARATHON PACKAGES



Sell Brands • Protect Products • Speed Production

THE NATIONAL PROVISIONER, OCTOBER 25, 1958

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Oct. 21, 1958

WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	43 1/2 n
Choice, 500/600	42 1/2 @ 43
Choice, 6,0/700	42 1/2 @ 43
Choice, 700/800	41 1/2 @ 42
Good, 500/600	41 n
Good, 600/700	40 n
Bull	39 1/2
Commercial cow	33 1/2
Canner-cutter cow	36 1/2

PRIMAL BEEF CUTS

	(Lb.)
Rounds, all wts.	53
Trimmed loins, 50/70 lbs, (lcl)	78 @ 83
Square chuck, 70/90 lbs.	41 @ 42
Arm chuck, 80/110	39 @ 40
Ribs, 25/35 (lcl)	55 @ 56
Briskets (lcl)	28 @ 28 1/2
Navels, No. 1	17 @ 17 1/2
Flanks, rough No. 1	19

Choice:

Hindqtrs., 5/800	51
Foreqtrs., 5/800	36
Rounds, 70/90 lbs.	52% @ 53
Trimmed loins, 50/70	
lbs, (lcl)	67 @ 70
Square chuck, 70/90 lbs.	41 @ 42
Arm chuck, 80/110	39 @ 40
Ribs, 25/35 (lcl)	48 @ 53
Briskets (lcl)	28 @ 28 1/2
Navels, No. 1	17 @ 17 1/2
Flanks, rough No. 1	19

Good, (all wts.):

Rounds	51 @ 52
Sq. chuck	60 @ 62
Briskets	27 @ 27 1/2
Ribs	47 @ 49
Loin	64 @ 66

COW & BULL TENDERLOINS

Fresh J/L C/C Grade	Froz. C/L
80@4	None qtd.
94@99	Cow, 3/4... None qtd.
1.04@1.08	Cow, 4/5... None qtd.
1.20@1.25	Cow, 5/6... None qtd.
1.20@1.25	Bull, 5/6... None qtd.

BEEF HAM SETS

Insides, 12/up, lb.	62
Outsides, 8/up, lb.	58 1/2
Kuckles, 7 1/2/up, lb.	62

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 21	Oct. 21	Oct. 21
STEER:			
Choice:			
500-600 lbs.	\$43.50 @ 45.00	\$44.00 @ 45.00	\$45.50 @ 47.00
600-700 lbs.	43.00 @ 44.00	41.50 @ 44.00	44.00 @ 46.00
Good:			
500-600 lbs.	41.00 @ 44.00	42.00 @ 43.00	44.00 @ 46.00
600-700 lbs.	39.00 @ 41.00	40.00 @ 42.00	43.00 @ 45.00
Standard:			
350-600 lbs.	39.00 @ 42.00	37.00 @ 40.00	41.00 @ 44.00
COW:			
Standard, all wts.	None quoted	38.00 @ 40.00	None quoted
Commercial, all wts.	36.00 @ 39.00	37.00 @ 38.00	38.00 @ 40.00
Utility, all wts.	36.00 @ 38.00	36.00 @ 37.00	37.00 @ 39.00
Canner-cutter	32.00 @ 36.00	34.00 @ 26.00	35.00 @ 38.00
Bull, util. & com'l	43.00 @ 45.00	43.00 @ 45.00	43.00 @ 45.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	53.00 @ 57.00	None quoted	49.00 @ 53.00
Good:			
200 lbs. down	51.00 @ 55.00	52.00 @ 54.00	45.00 @ 51.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	49.00 @ 51.00	46.00 @ 49.00	44.00 @ 48.00
55-65 lbs.	46.00 @ 49.00	45.00 @ 47.00	43.00 @ 46.00
Choice:			
45-55 lbs.	49.00 @ 51.00	46.00 @ 49.00	44.00 @ 48.00
55-65 lbs.	47.00 @ 49.00	45.00 @ 47.00	43.00 @ 46.00
Good, all wts.	46.00 @ 49.00	42.00 @ 46.00	41.00 @ 45.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	20.00 @ 24.00
Good, 70 lbs./down	20.00 @ 22.00	23.00 @ 25.00	20.00 @ 24.00
MUTTON (ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	20.00 @ 24.00
Good, 70 lbs./down	20.00 @ 22.00	23.00 @ 25.00	20.00 @ 24.00

CHICAGO

Oct. 21, 1958

BEF PRODUCTS (Frozen, carlots, lb.)

Tongues, No. 1, 100's...	30 1/2
Tongues, No. 2, 100's...	28 1/2
Hearts, regular, 100's...	27 1/2 n
Livers, regular, 35/50's	27 1/2 n
Livers, selected, 35/50's	32 @ 32 1/2
Lips, scalped, 100's...	17 1/2
Lips, unscalloped, 100's...	15 1/2
Tripe, scalped, 100's...	9 @ 9 1/2
Tripe, cooked, 100's...	10
Melts	8%
Lungs, 100's...	8%
Udders, 100's...	7

FANCY MEATS (lcl prices, lb.)

Beef tongues, corned...	26 1/2
Veal breads,	
under 12 oz.	70
12 oz./up...	85 1/2
Calf tongues, 1 lb./dn.	30
Oxtails, fresh, select	24 @ 25

BEF SAUS. MATERIALS FRESH

	(Lb.)
Canner-cutter cow	
meat, barrels	51 n
Bull meat, boneless,	
barrels	53 @ 53 1/2
Beef trimmings,	
75/5%, barrels	39 1/2
Beef trimmings,	
85/90%, barrels	46 1/2 n
Boneless chuck,	
barrels	51 1/2
Beef cheek meat,	
trimmed, barrels	36 1/2 n
Beef head meat, bbls.	35 1/2 n
Veal trimmings,	
boneless, barrels	46

VEAL-SKIN OFF

(lcl carcass prices, cwt.)	
Prime, 90/120	\$3.00 @ \$54.00
Prime, 120/150	52.00 @ \$54.00
Choice, 90/120	49.00 @ \$52.00
Choice, 120/150	50.00 @ \$52.00
Good, 90/120	48.00 @ \$50.00
Good, 120/150	48.00 @ \$50.00
Choice, 120/150	48.00 @ \$50.00
Good, 90/150	41.00 @ \$46.00
Good, 90/190	40.00 @ \$41.00
Utility, 90/190	36.00 @ \$38.00
Cull, 60/125	31.00 @ \$33.00

CARCASS LAMB

(lcl prices, cwt.)	
Prime, 37 1/2	\$10.00 @ 3.00
Prime, 45/55	49.00 @ 55.00
Prime, 55/65	48.00 @ 52.00
Choice, 35/45	48.00 @ 52.00
Choice, 45/55	48.00 @ 52.00
Choice, 55/65	47.00 @ 52.00

CARCASS LAMB

(lcl prices, cwt.)	
Prime, 700/800	52 @ 54
Prime, 800/900	49 @ 51
Prime, 900/1000	52 @ 55
Prime, 1000/1100	53 @ 56
Prime, 1100/1200	54 @ 57
Prime, 1200/1300	55 @ 58
Prime, 1300/1400	55 @ 59
Prime, 1400/1500	55 @ 60
Prime, 1500/1600	55 @ 61
Prime, 1600/1700	55 @ 62
Prime, 1700/1800	55 @ 63
Prime, 1800/1900	55 @ 64
Prime, 1900/2000	55 @ 65
Prime, 2000/2100	55 @ 66
Prime, 2100/2200	55 @ 67
Prime, 2200/2300	55 @ 68
Prime, 2300/2400	55 @ 69
Prime, 2400/2500	55 @ 70
Prime, 2500/2600	55 @ 71
Prime, 2600/2700	55 @ 72
Prime, 2700/2800	55 @ 73
Prime, 2800/2900	55 @ 74
Prime, 2900/3000	55 @ 75
Prime, 3000/3100	55 @ 76
Prime, 3100/3200	55 @ 77
Prime, 3200/3300	55 @ 78
Prime, 3300/3400	55 @ 79
Prime, 3400/3500	55 @ 80
Prime, 3500/3600	55 @ 81
Prime, 3600/3700	55 @ 82
Prime, 3700/3800	55 @ 83
Prime, 3800/3900	55 @ 84
Prime, 3900/4000	55 @ 85
Prime, 4000/4100	55 @ 86
Prime, 4100/4200	55 @ 87
Prime, 4200/4300	55 @ 88
Prime, 4300/4400	55 @ 89
Prime, 4400/4500	55 @ 90
Prime, 4500/4600	55 @ 91
Prime, 4600/4700	55 @ 92
Prime, 4700/4800	55 @ 93
Prime, 4800/4900	55 @ 94
Prime, 4900/5000	55 @ 95
Prime, 5000/5100	55 @ 96
Prime, 5100/5200	55 @ 97
Prime, 5200/5300	55 @ 98
Prime, 5300/5400	55 @ 99
Prime, 5400/5500	55 @ 100
Prime, 5500/5600	55 @ 101
Prime, 5600/5700	55 @ 102
Prime, 5700/5800	55 @ 103
Prime, 5800/5900	55 @ 104
Prime, 5900/6000	55 @ 105
Prime, 6000/6100	55 @ 106
Prime, 6100/6200	55 @ 107
Prime, 6200/6300	55 @ 108
Prime, 6300/6400	55 @ 109
Prime, 6400/6500	55 @ 110
Prime, 6500/6600	55 @ 111
Prime, 6600/6700	55 @ 112
Prime, 6700/6800	55 @ 113
Prime, 6800/6900	55 @ 114
Prime, 6900/7000	55 @ 115
Prime, 7000/7100	55 @ 116
Prime, 7100/7200	55 @ 117
Prime, 7200/7300	55 @ 118
Prime, 7300/7400	55 @ 119
Prime, 7400/7500	55 @ 120
Prime, 7500/7600	55 @ 121
Prime, 7600/7700	55 @ 122
Prime, 7700/7800	55 @ 123
Prime, 7800/7900	55 @ 124
Prime, 7900/8000	55 @ 125
Prime, 8000/8100	55 @ 126
Prime, 8100/8200	55 @ 127
Prime, 8200/8300	55 @ 128
Prime, 8300/8400	55 @ 129
Prime, 8400/8500	55 @ 130
Prime, 8500/8600	55 @ 131
Prime, 8600/8700	55 @ 132
Prime, 8700/8800	55 @ 133
Prime, 8800/8900	55 @ 134
Prime, 8900/9000	55 @ 135
Prime, 9000/9100	55 @ 136
Prime, 9100/9200	55 @ 137
Prime, 9200/9300	55 @ 138
Prime, 9300/9400	55 @ 139
Prime, 9400/9500	55 @ 140
Prime, 9500/9600	55 @ 141
Prime, 9600/9700	55 @ 142
Prime, 9700/9800	55 @ 143
Prime, 9800/9900	55 @ 144
Prime, 9900/10000	55 @ 145
Prime, 10000/10100	55 @ 146
Prime, 10100/10200	55 @ 147
Prime, 10200/10300	55 @ 148
Prime, 10300/10400	55 @ 149
Prime, 10400/10500	55 @ 150
Prime, 10500/10600	55 @ 151
Prime, 10600/10700	55 @ 152
Prime, 10700/10800	55 @ 153
Prime, 10800/10900	55 @ 154
Prime, 10900/11000	55 @ 155
Prime, 11000/11100	55 @ 156
Prime, 11100/11200	55 @ 157
Prime, 11200/11300	55 @ 158
Prime, 11300/11400	55 @ 159
Prime, 11400/11500	55 @ 160
Prime, 11500/11600	55 @ 161
Prime, 11600/11700	55 @ 162
Prime, 11700/11800	55 @ 163
Prime, 11800/11900	55 @ 164
Prime, 11900/12000	55 @ 165
Prime, 12000/12100	55 @



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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Oct. 22, 1958

BLOOD

Unground per unit of ammonia, bulk	7.25n
DIGESTER FEED TANKAGE MATERIALS	
Low test, unground, loose	8.25n
Med. test	8.00n
High test	7.75n

PACKING-HOUSE FEEDS

50% meat, bone scraps, bagged	\$ 97.50@110.00
50% meat, bone scraps, bulk	95.00@ 97.50
60% digester tankage, bagged	105.00@112.50
60% digester tankage, bulk	102.50@105.00
80% blood meat, bagged	120.00@140.00
Steam bone meal, 50-lb. bags (specially prepared)	90.00
60% steam bone meat, bagged	75.00

FERTILIZER MATERIALS

Feather tankage, ground per unit of ammonia	15.50
Hoof meal, per unit ammonia	16.75

DRY RENDERED TANKAGE

Low test, per unit prot.	1.80n
Medium test, per unit prot.	1.75n
High test, per unit prot.	1.70n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton	24.00
Cattle jaws, feet (non-gel.), ton	8.00@12.00
Trim bone, ton	11.00@16.00
Pikskins (gelatine), cwt.	7.50
Pikskins (rendering), piece	15@25

ANIMAL HAIR

Winter coll dried, per ton	None quoted
Summer coll dried, per ton	12.50@25.00
Cattle switches, per piece	2@3 1/2
Winter processed (Nov.-Mar.)	
gray, lb.	12
Summer processed (April-Oct.)	
gray, lb.	8
c.a.f. Midwest, n—nominal, r—asked	

1958



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TALLOWS and GREASES

Wednesday, October 22, 1958

was also offered at 10%@10 1/4c, f.o.b. River, freight point considered.

On Tuesday, a few tanks of hard body bleachable fancy tallow sold at 8 1/2c, delivered New York. Several tanks of choice white grease, all hog, traded at 8 3/4c, same delivery point. Bleachable fancy tallow was bid at 7 3/4c, c.a.f. Chicago early, and later reports were that the same price was bid, only f.o.b. Chicago. Yellow grease was bid at 6 1/2c@6 3/4c, c.a.f. Chicago, the outside price on low acid material. Original fancy tallow sold at 8 1/2c, c.a.f. New York.

Bleachable fancy tallow traded at midweek at 7 3/4c, No. 1 tallow at 7 1/2c@7 3/4c, all c.a.f. Chicago. Brown grease traded at 5 3/4c, also c.a.f. Chicago. Choice white grease, all hog, was bid at 8 1/2c, c.a.f. New York, but was held at 9c. Bleachable fancy tallow was bid at 8 1/2c@8 3/4c, c.a.f. East, product considered, with offers at 8 3/4c. Yellow grease was bid at 7 3/4c, c.a.f. New York, and at 6 3/4c, c.a.f. Chicago. Edible tallow traded at 10 1/2c, Chicago basis. Some also reportedly sold at 10@10 1/2c, f.o.b. River points.

TALLOWS: Wednesday's quota-



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of pleasant expeller experience

PITTOCK AND ASSOCIATES

GLEN RIDDLE — PENNSYLVANIA



tions: edible tallow, 10@10½c, f.o.b. River, and 10½c, Chicago basis; original fancy tallow, 8½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½@7½c; No. 1 tallow 7c; and No. 2 tallow, 6@6½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½@7½c; yellow grease, 6½@6½c; house grease, 6½c; and brown grease 5½c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Oct. 22, 1958

Dried blood was quoted today at \$6.25 nominal per unit of ammonia. Low test wet rendered tankage was \$6.75@\$7 per unit of ammonia and dry rendered tankage was priced at \$1.55 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, OCT. 17, 1958

	Open	High	Low	Close	Prev. close
Dec.	12.83b	12.83	12.83	12.81	12.81
Jan.	12.80b	12.80	12.80	12.80n	12.80n
Mar.	12.92b	12.96	12.90	12.90	12.95
May	12.98	12.98	12.98	12.97b	
July	12.80	12.85	12.83b	12.89	
Sept.	12.64	12.62	12.60n	12.62b	

Sales: 139 lots.

MONDAY, OCT. 20, 1958

Dec.	12.85	12.86	12.74	12.80	12.84
Jan.	12.85n	12.85n	12.85n	12.85n	12.85n
Mar.	12.94	12.95	12.81	12.84	12.89
May	12.92b	12.95	12.81	12.84	12.93
July	12.83b	12.84	12.76	12.81b	12.83b
Sept.	12.69	12.69	12.52	12.55	12.60b

Sales: 300 lots.

TUESDAY, OCT. 21, 1958

Dec.	12.80	12.95	12.79	12.93	12.80
Jan.	12.80n	12.80n	12.80n	12.80n	12.79n
Mar.	12.84b	13.00	12.85	13.03	12.84
May	12.86b	13.05	12.88	13.04	12.87
July	12.79b	12.90	12.84	12.99	12.81b
Sept.	12.50b	12.60	12.60	12.68b	12.55

Sales: 298 lots.

WEDNESDAY, OCT. 22, 1958

Dec.	12.98	13.23	12.95	13.12	12.93
Jan.	13.00a	13.00a	13.00	13.10n	12.93n
Mar.	13.07	13.34	13.05	13.19	13.00
May	13.10	13.35	13.08	13.19	13.04
July	13.00b	13.32	13.06	13.16b	12.99
Sept.	12.70b	13.00	12.94	12.89b	12.68b
Oct.	12.50b	12.60	12.60	12.68b	12.55

Sales: 516 lots.

VEGETABLE OILS

Wednesday, Oct. 22, 1958

Crude cottonseed oil, f.o.b. Valley	10%@11
Southeast	11n
Texas	10%@10½c
Corn oil in tanks, f.o.b. mills	12½
Soybean oil, f.o.b. Decatur	10%
Coconut oil, f.o.b. Pacific Coast	15½c
Peanut oil, f.o.b. mills	16
Cottonseed foots:	
Midwest and West Coast	1½@1%
East	1½@1%

OLEOMARGARINE

Wednesday, Oct. 22, 1958

White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	23½
Water churned pastry (750 lbs., 30's)	22½
Bakers drums, ton lots	10½

OLEO OILS

Wednesday, Oct. 22, 1958

Prime oleo stearine (slab barrels)	12n
Extra oleo oil (drums)	17%
Prime oleo oil (drums)	17@17½

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Packer hides largely steady, spotty after last week's advances — Small packer and country hides firm, with some nominal quotations listed — Northern heavy calf higher, with most others steady—Choice quality sheepskins at premium, others slow, steady.

CHICAGO

PACKER HIDES: Following the ½c advance registered last week on heavy steer hides, market activity slowed down. On Thursday, a couple of cars of Colorado steers sold at 9½c, steady. About 3,500 River light cows sold at 17c, and around 10,000 heavy cows sold steady at 13½c River, and at 14c short freight points. Volume last week was estimated at 60,000 pieces. A car of light plump cows sold at 20c, River point.

Trading early this week was spotty, as many members attended the National Hide Association annual convention in Chicago. Some steady bids were noted for heavy and branded cows, heavy steers, some light steers and butt-brands.

On Tuesday, 1,200 heavy steers under way. About 1,200 heavy steers sold at 12c, South Dakota point. Several thousand more heavy steers sold Wednesday at 12½c Minnesota point, and at 13c Ohio point.

SMALL PACKER AND COUNTRY HIDES: Small packer 50/52-lb. allweights were firm at 13c, with offerings noted at 13½c on Midwestern stock. The 60/62-lb. natives were steady at 11@11½c nominal. Offerings of Southwestern hides were fairly plentiful, with 21@21½c asked for the 30/50-lb. average. Lockerbutcher 50/52-lb. averages were firm at 10½@11c, while renderer 48/50's advanced to 9½@10c. No. 3 50-lb. averages were quoted at 6½@7c f.o.b.

CALFSKINS AND KIPSKINS: Last confirmed trade on the large independent market involved 2,500 Northern heavy calf at 52½c, up 2½c over recent bids. Some small lots Northern heavy calf moved for export at 55c. Last confirmed trade of light Northern stock was at 57½c. Small packer allweight calfskins were quoted at 40@45c. Allweight kips were nominal at 30c. Country allweight calf was quoted at 26c nominal, although some small lots have brought 27½c. Country allweight kips were pegged at 20c nominal, with some small lots up to 22c.

SHEEPSKINS: Sales of No. 1 Western and River shearlings were reported at 1.05@1.25, with premium

prices asked on choice quality stock. Movement of No. 2's took place at 50@55c, and No. 3's were available at 25c. Fall clips were mostly steady at 1.75@2.25. Lamb pelts from interior packers moved at 1.75@1.90 per cwt. for October production. Full wool dry pelts were nominal at 17c.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Oct. 22, 1958	Cor. data
Lgt. native steers	17 @17½n	15½@16n
Hvy. nat. steers	12½@13	11½@12n
Ex. lgt. nat. steers	19½@20n	19½@20n
Butt-brand. steers	10½n	8½
Colorado steers	9½n	9
Hvy. Texas steers	10n	9½c
Light Texas steers	14n	12½n
Ex. lgt. Texas steers	17½n	16½n
Heavy native cows	13½@14n	12n
Light nat. cows	15½@18½n	14½@17n
Branded cows	12½@13½n	11 @12n
Native bulls	7½@8½n	7½@8½n
Branded bulls	6½@7½n	6½@7½n

CALFSKINS:

Northerns, 10/15 lbs.	52½n	45n
10 lbs./down	57½n	41½n

Kips, Northern native, 15/25 lbs.	40n	32n
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SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	11 @11½n
50 lbs.	13 @13½n

SMALL PACKER SKINS

CALFSKINS, all wts.	40	27 @29n
Kipskins, all wts.	30n	23

SHEEPSKINS

Packer shearlings:	
No. 1	1.00@2.00
No. 2	.50@.55

Dry Pelts	17n	27@30n
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Horsehides, untrim.	7.00@7.50	8.00
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Horsehides, trim.	6.50@7.00	7.25@7.50n
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HIDE FUTURES

FRIDAY, OCT. 17, 1958

	Open	High	Low	Close
Oct.	13.10b	13.10b	13.10b	13.10b
Jan.	13.20n	13.20n	13.20n	13.20n
Sales: one lot.				
Oct.	13.40b	13.70b	13.80	13.75
Jan.	13.70b	13.80	13.75	13.65b
Apr.	13.80b	13.80	13.80	13.80
July	13.80b	13.85	13.75	13.65b
Oct.	13.75b	13.75	13.75	13.65b

Sales: five lots.	
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Oct.	13.10b	13.10b	13.10b	13.10b
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Jan.	13.20n	13.20n	13.20n	13.20n
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Sales: none.	
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Oct.	13.30b	13.30b	13.30b	13.35b
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Jan.	13.50b	13.50b	13.50b	13.50b
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Apr.	13.45b	13.45b	13.45b	13.45b
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July	13.50b	13.50b	13.50b	13.55b
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Oct.	13.55b	13.55b	13.55b	13.55b
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Sales: one lot.	
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WEDNESDAY, OCT. 22, 1958	
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Oct.	12.90b	12.90b	12.90b	13.10n
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Jan.	13.00a	13.00a	13.00a	13.25n
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Sales: none.	
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Oct.	13.40b	13.40b	13.4

LIVESTOCK MARKETS...Weekly Review

Cattle Slaughter in Sept. Below 1957; Hog Kill New Record

A U. S. Department of Agriculture report on federally-inspected slaughter of livestock in September showed cattle kill for the month the lowest in six years, and slaughter of hogs at a new all-time record for the month. Calf kill was the smallest in seven years, and slaughter of sheep and lambs up from August and larger than the number last year.

Slaughter of cattle in September rose to 1,561,781 from 1,478,659 in August, but numbered well below last year's kill of 1,627,397 head for the month. The January-September aggregate of 42,478,362 head widened the gap between that and the 1957 nine-month total of 43,560,154 to well over a million head.

Calf slaughter, lagging well below numbers last year for the ninth straight month, numbered 472,377 head for the smallest September kill since 1951, and compared with 637,775 slaughtered in September 1957. The year's total of 4,217,478 was down by about 28 per cent from last year's 5,414,311 head slaughtered for the same nine months.

The expected rise in the spring pig crop was reflected in hog slaughter last month, as the count rose to 5,219,365 head for a new September record, and compared with 5,059,928 hogs butchered in the same month last year. The year total of 42,478,362 head compared with 43,560,154 last year, thus narrowing the difference in slaughter between the two years to a relatively narrow margin.

Slaughter of sheep and lambs rose above the million mark and showed

about a 40,000 head advantage over such slaughter in September last year. The nine-month total of 9,321,197 compared with 10,088,317 head that were slaughtered last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1958	1957
January	1,629,560	1,561,362
February	1,308,097	1,487,550
March	1,360,232	1,513,798
April	1,383,108	1,498,601
May	1,468,084	1,601,396
June	1,505,572	1,535,022
July	1,561,495	1,759,134
August	1,478,659	1,726,015
September	1,561,781	1,627,397
October	1,600,946	
November	1,515,425	
December	1,473,382	

CALVES

	1958	1957
January	546,952	656,616
February	467,991	549,635
March	518,145	632,494
April	485,480	612,553
May	437,532	579,519
June	430,001	534,866
July	434,542	595,771
August	424,458	615,082
September	472,377	637,775
October	742,307	
November	597,767	
December	569,468	

HOGS

	1958	1957
January	5,531,175	5,654,565
February	4,452,619	4,984,823
March	4,817,607	5,380,056
April	4,963,396	5,000,139
May	4,443,999	4,883,753
June	4,200,047	3,993,885
July	4,326,283	4,184,883
August	4,514,871	4,418,124
September	5,219,365	5,059,926
October	5,219,365	6,093,775
November	5,505,486	
December	5,522,852	

SHEEP

	1958	1957
January	1,060,874	1,333,288
February	940,281	1,090,570
March	996,091	1,066,168
April	1,148,776	1,060,514
May	1,124,919	1,132,669
June	1,041,843	1,043,927
July	1,012,790	1,200,167
August	950,437	1,111,079
September	1,044,666	1,104,325
October	1,209,856	
November	957,687	
December	978,193	

JANUARY-SEPTEMBER TOTALS

	1958	1957
Cattle	13,257,186	14,864,375
Calves	4,217,478	5,414,811
Hogs	42,478,362	43,560,154
Sheep	9,321,197	10,088,317

Cattle On Feed In 13 States Oct. 1 12% Above Year Earlier

The number of cattle on feed for market in 13 major feeding states on October 1 was estimated by the Crop Reporting Board at 3,592,000 head. This was an increase of 12 per cent over the 3,211,000 head on feed October 1, 1957, but 16 per cent below the July 1 count.

Cattle and calves on feed in nine Corn Belt states on October 1 totaled 2,649,000 head, an increase of 12 per cent over a year earlier. All Corn Belt states for which cattle on feed estimates are made showed increases over October 1, 1957 except Indiana and Ohio, which were down 17 per cent and 4 per cent, respectively. Iowa, the leading cattle feeding state, was up 16 per cent, while Nebraska was up 21 per cent and Illinois up 2 per cent.

Shipments of stocker and feeder cattle into nine of the Corn Belt states for the July-September quarter totaled 1,427,604 head, or only slightly above the same period in 1957.

Cattle on feed in Texas, Colorado, Arizona, and California totaled 943,000 head, up 10 per cent over October 1, 1957. In California, the leading western feeding state, numbers were up 3 per cent, and in Colorado, the increase was 26 per cent.

Cattle feeders reporting marketing intentions in the 13 states indicated that 2,486,000 head are expected to be marketed during October, November and December. During these three months last year 2,255,000 head were marketed. Of the total number of feed on October 1, 26 per cent are expected to be marketed in October, 21 per cent in November and 22 per cent in December, and the remaining 31 per cent after January 1.

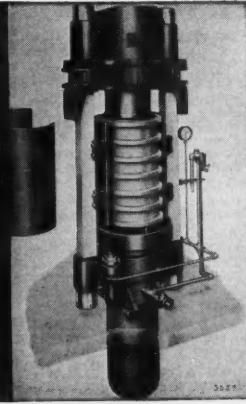
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INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 18, 1958, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 4,937 hogs, shippers, 19,028 hogs, and others, 19,003 hogs. Totals: 23,713 cattle, 481 calves, 42,908 hogs and 4,798 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour.. 2,032 295 2,312 348
Swift .. 1,804 393 4,093 1,510
Wilson .. 1,182 ... 4,241 ...
Butchers 5,323 ... 58 ...
Others .. 1,482 ... 4,286 1,751

Totals 11,974 688 14,970 3,609

OMAHA

Cattle & Calves Hogs Sheep
Armour .. 6,071 6,898 2,603
Cudahy .. 3,258 5,303 1,792
Wilson .. 3,671 4,664 1,888
Swift .. 4,166 6,691 1,613
Neb. Beef .. 387 ...
Am. Stores 1,483 ...
Cornhusker .. 879 ...
O'Neill .. 1,497 ...
R. & C. .. 1,300 ...
Gr. Omaha .. 634 ...
Rothschild .. 1,045 ...
Roth .. 1,146 ...
Kingan .. 1,029 ...
Omaha .. 640 ...
Union .. 1,430 ...
Others .. 1,021 10,216 ...

Totals 29,657 33,672 7,896

N. S. YARDS

Cattle Calves Hogs Sheep
Armour .. 1,613 ... 2,964 ...
Hunter .. 139 ... 3,658 ...
Hell 2,508 ...
Krey 4,661 ...

Totals 1,752 ... 13,791 ...

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 3,938 181 13,950 2,553
Armour .. 2,904 59 7,404 1,683
Seitz .. 651 ... 1,676 ...
Others .. 4,467 ... 1,676 ...

Totals 12,050 240 23,030 4,236

*Do not include 532 cattle, 39 calves, 3,452 hogs and 905 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour .. 3,142 6,499 2,534
Swift .. 1,304 ... 503 739
S.C. Dr. ...
S.C. Dr. Beef .. 4,636 ... 7,890 ...
Pork .. 693 ...
Butchers 383 ...
Others .. 12,053 ... 17,738 960

Totals 22,221 ... 32,627 4,233

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 857 90 2,381 ...
Duna .. 78 ...
Dold .. 20 ... 619 ...
Excel .. 811 ...
Armour 202 ...
Swift 758 ...
Others .. 3,648 ... 70 1,033

Totals 5,423 90 3,070 1,993

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 772 51 167 172
Wilson .. 1,208 53 1,779 458
Others .. 1,708 77 1,302 215

Totals 3,688 181 3,248 845

*Do not include 1,208 cattle, 96 calves, and 5,360 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cudahy .. 796 ... 304 ...
Atlas .. 651 1 406 ...
United .. 651 ... 406 ...
Gr. West. 310 ...
Goldring 291 ...
Star .. 248 ...
Quality 223 ...
Ideal .. 220 ...
Harman 163 ...
Clougherty .. 96 ...
Coast .. 96 ... 139 ...
Others .. 652 135 1,504 ...

Totals 3,650 136 1,504 ...

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 6,217 2,603 16,465 3,586
Bartusch .. 1,262 ...
Rifkin .. 983 16 ...
Superior 1,939 ...
Swift .. 5,938 1,773 36,107 2,472
Others .. 4,025 5,230 9,860 6,351

Totals 20,364 6,622 62,432 12,409

MILWAUKEE

Cattle Calves Hogs Sheep
Packers 1,973 5,842 6,339 1,172
Butchers 3,076 1,358 165 188

Totals 5,049 7,200 6,204 1,360

CINCINNATI

Cattle Calves Hogs Sheep
Gall 295
Schlachter 225 38 ...
Others .. 4,998 662 12,071 1,536

Totals 5,223 700 12,071 1,831

FORT WORTH

Cattle Calves Hogs Sheep
Armour .. 372 465 608 203
Swift .. 958 609 948 1,116
Rosenthal 221 45 ...

Totals 2,047 1,119 1,556 1,319

TOTAL PACKER PURCHASES

Week ended Oct. 18 same week
1957

Cattle .. 146,811 245,822 161,564
Hogs .. 251,143 263,117 296,519
Sheep .. 44,529 53,285 59,139

CORN BELT DIRECT TRADING

Des Moines, Oct. 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:
180/200 lbs. \$16.50@18.75
200/220 lbs. 18.00@19.00
220/240 lbs. 17.70@18.99
240/270 lbs. 17.50@18.75
270/300 lbs. 17.25@18.50

Sows, U.S. 1-3:
270/330 lbs. 17.25@18.50
330/400 lbs. 16.50@18.00
400/550 lbs. 15.00@17.15

Corn Belt hog receipts, as reported by the USDA:

This week last week last year
est. actual actual
Oct. 16 ... 76,500 65,000 70,000
Oct. 17 ... 65,010 56,500 59,000
Oct. 18 ... 43,500 37,500 45,000
Oct. 20 ... 80,000 74,000 95,000
Oct. 21 ... 71,500 63,000 84,000
Oct. 22 ... 65,000 70,000 59,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Oct. 22 were as follows:

CATTLE

Steers, choice \$26.00@28.00
Steers, good .. 24.00@26.00
Heifers, gd. & ch. 25.00@27.00
Cows, util. & com'l. 17.00@19.00
Cows, can. & cut. 13,500@18.00
Bulls, util. & com'l. 21,500@23.00
Bulls, cutter .. 18,500@21.50

VEALERS:

Good & choice 28.00@32.50
Stand. & gd. 24.50@28.00
Calves, gd. & ch. 23.00@28.00

HOGS, U.S. No. 1-3:

140/160 lbs. 17.75@18.75
160/180 lbs. 18.75@19.25
180/200 lbs. 19.25@19.75
200/220 lbs. 19.25@19.75
220/240 lbs. 19.00@19.50
240/270 lbs. 18.50@19.25
270/300 lbs. 18.00@18.75

Sows, U.S. No. 1-3:

180/300 lbs. 17.25@18.00
300/360 lbs. 17.00@18.00
360/450 lbs. 16.25@17.25

LAMBS:

Good & choice 21.50@22.50

Utility & good 17.50@21.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 18, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	14,966	10,057	51,152	42,945
Baltimore, Philadelphia	8,167	787	28,721	3,941
Cin., Cleve., Detroit, Indpls.	20,414	6,954	118,034	15,763
Chicago Area	25,706	7,006	51,524	4,814
St. Paul-Wis. Areas ²	33,724	25,760	122,357	11,774
St. Louis Area ³	11,559	1,774	83,464	4,833
Sioux City-So. Dak. Area ⁴	16,629	213	86,597	19,541
Omaha Area ⁵	35,849	213	78,863	12,001
Kansas City	12,530	1,908	28,911	3,759
Iowa-So. Minnesota ⁶	33,242	10,827	30,334	30,121
Louisville, Evansville, Nashville, Memphis	10,108	6,066	47,570	...
Georgia-Alabama Area ⁷	6,970	5,674	24,927	...
St. Joseph, Wichita, Okla. City, Ft. Worth, Dallas, San Antonio	17,951	2,416	46,532	4,288
Denver, Ogden, Salt Lake City	9,521	6,067	20,297	7,000
Los Angeles, San Fran. Areas ⁸	23,114	1,847	24,397	23,771
Portland, Seattle, Spokane	5,955	320	16,250	5,449
Grand total	303,328	88,000	1,148,627	226,369
Totals same week 1957	314,824	119,964	1,263,532	223,425

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended October 11 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

	GOOD STEERS		VEAL CALVES		HOGS ¹ Grade B ¹		LAMBS	
	WEIGHTS	ALL	WEIGHTS	GOOD	CHOICE	DRESSED	WEIGHTS	GOOD
Stockyards	1958	1957	1958	1957	1957	1958	1957	1958
Toronto	\$24.25	\$17.50	\$30.50	\$25.23	\$27.18	\$26.10	\$21.00	\$21.00
Montreal	22.55	17.30	29.25	23.00	28.50	28.00	19.55	17.00
Winnipeg	21.98	16.00	27.31	21.61	22.91	25.66	17.50	17.14
Calgary	21.80	16.20	23.30	15.25	22.12	25.60	17.65	16.80
Edmonton	21.50	15.25	24.50	17.10	22.35	26.40	17.75	17.00
Lethbridge	21.60	16.50	20.75	15.00	22.00	26.60	17.00	16.50
Prince Albert	20.00	15.00	20.75	14.50	21.00	24.10	16.15	15.35
Moose Jaw	20.75	15.75	24.00	16.00	21.00	24.25	16.50	15.00
Saskatoon	21.10	15.50	21.00	17.00	21.00	24.25	16.95	15.80
Regina	21.15	15.50	25.50	16.75	21.00	24.10	17.00	16.35
Vancouver	16.05	24.50	17.50	19.30	...

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia, Dothan, Alabama, and Jacksonville, Florida, during the week ended October 17:

	Cattle	Calves	Hogs
Week ended Oct. 17	1,629	1,183	14,219
Week previous (five days)	1,583	836	13,488
Corresponding week last year	2,801	1,532	17,140

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Oct. 22 were as follows:

CATTLE:	Cwt.
Steers, choice	\$25.00@27.25
Steers, gd. & ch.	24.50@26.75
Heifers, gd. & ch.	24.50@26.75
Cows, util. & com'l.	20.00@26.75
Bulls, util. & com'l.	15.00@17.50
Bulls, cutter	21.00@23.00
HOGS, U.S. No. 1-3:	Cwt.
Steers, prime	\$26.25@28.00
Steers, choice	24.75@27.00
Heifers, gd. & ch.	23.50@25.00
Heifers, ch. & pr.	24.50@26.75
Cows, util. & com'l.	23.50@25.00
Bulls, util. & com'l.	21.00@23.00
Bulls, cutter	19.00@21.00
HOGS, U.S. No. 1-3:	Cwt.
180/200 lbs.	18.75@19.15
200/220 lbs.	19.00@19.35
220/240 lbs.	19.00@19.35
240/270 lbs.	18.75@19.15
Sows, U.S. No. 1-3:	Cwt.
180/330 lbs.	18.00@18.25
270/360 lbs.	17.50@18.25
360/450 lbs.	16.25@17.75
LAMBS:	Cwt.
Good & choice	21.50@22.00
Utility & good	none quoted

¹Includes 18.25

²Includes 18.00@18.00

³Includes 17.50@17.75

⁴Includes 18.00@18.00

⁵Includes 17.50@17.75

⁶Includes 18.00@18.00

⁷Includes 17.50@17.75

⁸Includes 17.50@17.75

⁹Includes 17.50@17.75

THE NATIONAL PROVISIONER, OCTOBER 25, 1958

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended October 18, 1958, compared:

CATTLE

	Week ended	Prev. week	Oct. 18, week	1957
Chicago	23,713	22,377	23,540	
Kan. City	12,662	12,247	16,295	
Omaha	28,959	24,858	4,185	
N. S. Yards	1,752	2,112	12,409	
St. Joseph	11,981	10,984	11,132	
Sioux City	9,290	12,968	13,429	
Wichita	3,276	2,843	3,100	
New York & Jer. City	14,966	12,547	12,928	
Oklahoma City	5,173	6,162	7,746	
Cincinnati	3,434	3,527	5,561	
Denver	...	8,456	9,553	
St. Paul	16,339	15,638	17,214	
Milwaukee	5,005	4,779	
Totals	123,450	134,719	141,871	

HOGS

	Includes	Indicates	Indicates	Indicates
Chicago	23,940	23,076	31,356	
Kan. City	14,970	15,485	10,446	
Omaha	46,032	46,015	33,974	
N. S. Yards	13,791	26,594	40,590	
St. Joseph	23,806	28,792	30,504	
Sioux City	30,127	33,136	17,626	
Wichita	13,418	13,871	12,440	
New York & Jer. City	51,152	50,186	57,980	
Oklahoma City	8,608	8,035	12,007	
Cincinnati	12,083	11,481	15,757	
Denver	...	7,741	10,810	
St. Paul	52,572	55,664	54,731	
Milwaukee	6,159	7,349	
Totals	296,638	314,103	323,982	

SHEEP

	Includes	Indicates	Indicates	Indicates
Chicago	4,798	3,115	5,218	
Kan. City	3,609	2,564	3,516	
Omaha	7,818	9,168	778	
N. S. Yards	4,223	
St. Joseph	4,802	6,179	10,542	
Sioux City	3,745	2,027	4,058	
Wichita	1,045	856	
New York & Jer. City	42,945	37,953	37,343	
Oklahoma City	845	667	1,892	
Cincinnati	662	2	1,090	
Denver	...	27,143	20,064	
St. Paul	6,058	4,837	9,562	
Milwaukee	1,355	1,442	
Totals	77,772	94,213	99,728	

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Oct. 11:

CATTLE

	Week ended	Same week	Oct. 11	1957
Western Canada	20,017	22,333		
Eastern Canada	21,742	20,433		
Totals	41,759	42,816		

HOGS

	Western Canada	Eastern Canada	...	45,457
Totals	54,885	69,582	55,228	
All hog carcasses graded	124,467	101,685		
	134,510	110,638		

SHEEP

	Western Canada	Eastern Canada	...	5,803
Totals	18,718	15,104	...	
	24,309	20,907		

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st St., New York market for the week ended Oct. 18:

Cattle

	Cattle	Calves	Hogs	Sheep
Salable	98	29	6	...
Total (incl. directs)	3,280	128	15,027	6,609

Pork

	Salable
Total (incl. directs)	110	23

Sheep

	Salable
Total (incl. directs)	3,169	147	18,545	5,948

*Includes hogs at 31st Street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 16	6,587	303	13,084	1,231
Oct. 17	444	28	8,906	344
Oct. 18	62	40	2,048	39
Oct. 20	28,528	4,832	13,507	3,452
Oct. 21	7,000	200	11,000	2,200
Oct. 22	16,000	200	12,500	2,000

*Week so far

	Cattle	Calves	Hogs	Sheep
far	51,524	5,232	37,007	7,652
Wk. ago. 48,775	360	31,683	5,682	
Yr. ago. 53,739	7,319	33,739	7,341	

*Including 96 cattle, 6,344 hogs and 926 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 16	3,542	38	4,252	102
Oct. 17	1,931	62	4,269	333
Oct. 18	187	57	540	...
Oct. 20	7,522	55	3,928	455
Oct. 21	6,000	3,000	600	...
Oct. 22	8,000	4,000	600	...

Week so far

	Cattle	Calves	Hogs	Sheep
far	21,522	55	1,635	...
Wk. ago. 23,973	156	9,967	2,009	
Yr. ago. 17,884	380	8,100	1,225	

*Week so far

	1958	1957
Cattle	172,408	148,433
Calves	7,822	11,289
Hogs	171,226	180,252
Sheep	25,149	31,415

*Week so far

	1958	1957
Cattle	95,342	77,302
Hogs	47,422	49,399
Sheep	6,857	7,352

*Week so far

OCTOBER RECEIPTS

	1958	1957
Cattle	172,408	148,433
Calves	7,822	11,289
Hogs	171,226	180,252
Sheep	25,149	31,415

*Week so far

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THURINGER CERVELAT

Buy this fine product
to complete your line of
packaged sausage.

We manufacture this product
in artificial casings for slicing.

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HOLLENBACH
INC.

2653 OGDEN AVENUE
CHICAGO 8, ILLINOIS
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PORK • BEEF • LAMB • VEAL
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SAUSAGE • LARD FLAKES

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CLASSIFIED ADVERTISING

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each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

POSITION WANTED

COST and BUDGET SUPERVISOR

My experience includes general and cost accounting in manufacturing plants and in meat packing plants, and time study of meat packing operations. I can supervise and operate tabulating equipment. I can plan and set up tab procedures for cost and inventory control, sales analysis. Prefer midwest or central states location. W-405, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT LIVE STOCK BUYER OR ACCOUNTING & CREDIT WORK

In livestock buyer's office. Heavy experience. Reasonable starting salary. Will re-locate. Available immediately. W-417, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: Offering permanency and unlimited potential by a man willing to work and prove his ability. 16 years' office management experience, 3 years' experience as plant manager of a leading dog food manufacturer. Age 41, health excellent, W-420, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: 20 years' experience in sales and production in wholesale and plant operation. Thorough knowledge of breaking, fabricating and boning. Chicago area preferred. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: In hotel, restaurant, self service, operations, USDA grading, buying, selling, yellow sheet etc. Now serving in supervisory capacity. Excellent reason for making change. Will re-locate. W-419, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: And smoked meat supervisor. 28 years' experience. Capable of taking complete charge of entire operation, profitable formulation, modern progressive ideas. Mid-west area preferred. W-422, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MECHANICAL ENGINEER-MASTER MECHANIC: 20 years' heavy full line plant experience. Temporarily on west coast. Relocate anywhere. W-418, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERVISOR: 41 years of age. 18 years' experience in all operations. W-423, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT CANDIDATE

Aggressive young man, well rounded out in packing house industry, desires employment with live wire organization. Exceptional knowledge of sausage and smoked meat business. Experience in raw material procurement and purchasing, sales management, advertising, costs and automated accounting, personnel, labor negotiations, plant management and production, modern packaging systems and product control. Current position, general manager, W-424, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HELP WANTED

SALES REPRESENTATIVE

COMPLETE LINE OF

Seasonings - Spices - Cures - Binders - Phosphates and Specialties
Experience in meat and other food processing field essential. Several choice territories open. Write or phone.

ARCHIBALD & KENDALL, Inc.
497 Washington St., New York 13, N.Y.
Phone: WOrth 2-7715

WANTED: Canned meat broker with aggressive sales ability and canned meat experience. to handle full line of wholesale domestic canned meat in Cleveland, Ohio and surrounding territory. Independent midwest packer. Indicate age and detailed experience. W-409, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER

HELP WANTED

SALESMAN

EXPERIENCED: Salesman wanted by leading firm allied with meat packing industry. Head office in Chicago. Preferably man experienced selling commodity. Learn business and travel. Enclose recent photograph. Car helpful but not essential. Excellent starting salary. All replies strictly confidential.

W-425, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CATTLE BUYER

TOP MAN: With good connections in terminal markets for midwestern independent beef packer. Potential earnings for right man up to \$25,000 per year. Only experts need reply. Box W-399, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HAM DEPARTMENT FOREMAN: Excellent opportunity for aggressive man. Must be able to take charge of complete ham operation of progressive eastern packer. This includes boning, cooking, canning etc. Send complete resume to Box W-401, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N.Y.

SAUSAGE FOREMAN

WORKING ASSISTANT: To superintendent. Must be familiar with all sausage making, smoking and S.P. operations.

SLOTKOWSKI SAUSAGE CO.
2021 W. 18th St., Chicago 8, Ill.

SUPERINTENDENT: Wanted for night operations in eastern pork processing plant. Salary commensurate with ability. Up to age 60. Submit complete resume. W-395, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORTION CONTROL MAN: For midwest veal and lamb packing company. Must be experienced. Good opportunity for experienced go-getter. W-426, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LAMB & VEAL SALESMAN: State experience and salary desired. W-428, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

CLASSIFIED ADVERTISING

HELP WANTED

WANTED: Casing foreman, capable of training selectors and taking full charge of selecting sheep and hog casings. W-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced hog casing foreman to take full charge of cleaning operation. Must be fully qualified. Excellent opportunity for right man. W-412, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Lease on operating beef kill and boning plant. 100 head weekly capacity. With or without present lessee's equipment. \$5,000.00 down buys lessee's equipment. Halstead Packing Company, 121 Tree Road, Sarasota, Florida.

MODERN HIDE WAREHOUSE

FOR SALE: Building only 3 years old, 80 x 250. Land 817 x 248 in center of packing house area. Paved 5 car railroad spur.

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